



ALTO

STELLENBOSCH

ALTO CABERNET SAUVIGNON 2017



CHEMICAL ANALYSIS:

Alcohol: 14.8% by vol

Residual sugar: 3.5 g/l

Total acidity: 6.1 g/l

pH: 3,60

Extract: 36 g/l

WINEMAKER:

Bertho v. d. Westhuizen

APPELLATION:

Stellenbosch

GRAPE VARIETALS:

Cabernet Sauvignon

WINEMAKER'S COMMENTS

Colour: Dark, rich colour

Bouquet: Good combination of dark and red fruit flavours. Red cherries, cassis and plums with Helderberg fynbos aromas and a hint of chalky minerality.

Taste: Complexity and richness running parallel to elegance and finesse. The palate shows refined yet grippy tannins from the great 2017 vintage.

Food pairing: Excellent enjoyed on its own or served with red meat dishes like ostrich kebabs, fillet, lamb or casseroles.

WINEMAKING

The grapes were harvested by hand at the end of March at 24° to 26° Balling. After destalking and crushing, the mash was fermented in stainless steel tanks at 25° to 27°C, using selected yeast cultures. The juice was separated from the skins after 14 days. After malolactic fermentation, the wine was racked into first-, second- and third-fill French oak barrels and matured for 18 months.

VINEYARD

This wine is made from grapes of north-facing vines, between 11 and 17 years old, that grow in decomposed granite and clay subsoils situated at altitudes of 135m to 500m above sea level. The vines on the higher slopes are fanned by the cooling maritime breezes from nearby False Bay. A seven-wire Perold trellising system is used, which yielded an average of 8 tons per hectare.