



ALTO

STELLENBOSCH

ALTO ESTATE BLEND 2017



CHEMICAL ANALYSIS:

Alcohol: 14.66% by vol

Residual sugar: 2.5 g/l

Total acidity: 6.2 g/l

pH: 3,50

Extract: 34 g/l

WINEMAKER:

Bertho v. d. Westhuizen

APPELLATION:

Stellenbosch

GRAPE VARIETALS:

72% Cabernet Sauvignon, 20% Merlot,

5% Cabernet Franc, 3% Petit Verdot

WINEMAKER'S COMMENTS

Colour: Deep, rich red with a purple undertone.

Bouquet: Red, black and blue fruit flavours combined with subtle oak nuances.

Taste: Sophisticated yet powerful with finesse and depth. Seamless front and mid-palate backed up by an elegant and long finish. A princely wine.

Food pairing: This wine perfectly complements red meat, poultry and casseroles and is excellent served with charcuterie and mature cheeses.

WINEMAKING

The 4 grape varieties used to make up this blend ripen at different times and were harvested at 24° to 25° Balling. Each varietal was vinified separately and fermented on the skins for 7 to 21 days at 24° to 26°C in closed stainless-steel tanks. The fermenting mash was pumped over several times a day.

Malolactic fermentation took place in barrel, racked once and matured for 18 months in 70% new barrels.

VINEYARD

2017 was a smaller but exceptional harvest in the Stellenbosch region. The dry conditions resulted in very healthy vineyards and smaller berries with good colour and flavour concentration. These conditions along with cooler weather during harvest formed the perfect combination for an exceptional quality harvest.

This wine is made from grapes of north-facing vines, between 11 and 25 years old, that grow in decomposed granite soil 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.