



ALTO

STELLENBOSCH

ALTO SHIRAZ 2017



CHEMICAL ANALYSIS:

Alcohol: 14.3% by vol

Residual sugar: 2.7 g/l

Total acidity: 5.6 g/l

pH: 3.55

Extract: 33 g/l

WINEMAKER:

Bertho v. d. Westhuisen

APPELLATION:

Stellenbosch

GRAPE VARIETALS:

Shiraz

WINEMAKER'S COMMENTS

Colour: Rich, hearty red

Bouquet: Red fruit, violets and peppery notes dominates the fragrance.

Taste: Medium to full-bodied. Well refined tannins from 2017 vintage supported by good fruit and wood spice integration.

Food pairing: Excellent enjoyed with Mediterranean dishes such as spicy lamb and meat casseroles, roasts, oxtail and even the traditional South African barbeque..

WINEMAKING

The grapes were harvested by hand at 24.5° - 26° Balling in mid- March. After destalking and crushing, the juice was fermented for 10 days on the skins in stainless-steel tanks at 25° to 27°C. We use a pump-over system. After malolactic fermentation, the wine was aged in wood for 18 months, using a combination of French (80%) and American (20%) first-, second- and third-fill barrels..

VINEYARD

The grapes for this wine came from vineyards planted in deep, decomposed granite and clay soils on a north-westerly slope, situated some 100m to 150m above sea level. The vines are grown under optimum conditions and are trellised on a five-wire hedge system. They yielded 8 to 12 tons per hectare.