

## Alto Shiraz 2003

Colour: Dark ruby.

Bouquet: Smoky, spicy, laced with berry and ripe fruit, supported by woody undertones.

Taste: A full-bodied wine with delicate spices, subtle presence of oak and vanilla flavours and a round creamy finish.

The winemaker suggests enjoying it on its own or with Mediterranean dishes such as spicy lamb and meat casseroles. It is also a good partner to roasts, oxtail and even the traditional South African barbeque.

**variety :** Shiraz | 100% Shiraz

**winery :** Alto Estate

**winemaker :** Schalk van der Westhuizen

**wine of origin :** Coastal

**analysis :** alc : 15.3 % vol   rs : 4.3 g/l   pH : 3.43   ta : 5.82 g/l

**type :** Red   **style :** Dry   **wooded**

**pack :** Bottle   **closure :** Cork

**in the vineyard :** The wine is made from vineyards planted in deep, red, decomposed granite and clay soils on a north-westerly slope, situated 200m to 400m above seal level. The nine year-old vines are grown under dryland conditions and are trellised on a five-wire hedge system. They yielded to five to six tons per hectare.

**about the harvest:** The grapes were harvested by hand at the end of March at between 26° to 27° Balling.

**in the cellar :** After destalking and crushing the juice was fermented for seven days on the skins in stainless steel tanks at 25° to 27°C. After malolactic fermentation the wine was aged in wood for 18 months, using a combination of French (40%) and American (60%) first, second and third-fill barrels.



### Alto Estate

Stellenbosch

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