

## Alto Cabernet Sauvignon 2004

Colour: Deep ruby red.

Bouquet: Ripe blackberry and plum with a hint of mint.

Taste: On the palate its cherry sweetness comes to the fore but is balanced by good tannin structure.

Subtle oak and vanilla on the mid-palate support the fruit.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Alto Estate

**winemaker** : Schalk van der Westhuizen

**wine of origin** : Coastal

**analysis** : alc : 14.10 % vol    rs : 3.10 g/l    pH : 3.56    ta : 5.71 g/l

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

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

**ageing** : The wine is ready to enjoy now, but will improve for another 8 to 10 years with maturation and add greatly to the experience of a wine very true to the Cabernet fruit.

**in the vineyard** : The wine is made from the grapes of unirrigated, north-facing vines between 8 and 19 years old at the time of harvesting. These vines grow in decomposed granite soils and a clay subsoil, at altitudes of 135 m and 475 m above sea level, with those at the higher levels cooled by False Bay breezes. A five-wire fence was used to trellis the vines which yielded a low four to five tons the hectare.

**about the harvest**: The grapes were harvested by hand at the end of March at between 24° and 25° Balling.

**in the cellar** : After destalking and crushing, the mash was fermented in stainless steel tanks between 25° and 27°C, using the selected NT112 yeast culture. The juice was seperated from the skins after 10 days. After malolactic fermentation, the wine was racked into first-, second- and third-fill French-oak barrels and matured for 18 months.



### Alto Estate

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[www.alto.co.za](http://www.alto.co.za)