

Alto Cabernet Sauvignon 1996

Deep ruby. A delicate nose with the classic cabernet combo of ripe blackcurrant, cassis, violets, pencil shavings, cinnamon, and scented briar and oak. A well-balanced, full-bodied wine showing cherries, mineral and spice flavours, backed by a solid tannin structure. The finish is long and dry. The perfect wine to serve with a good steak, a Chateaubriand, fine roast lamb, hearty stews or an oxtail casserole. Delightful on its own. Serve at 18° Celsius.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Alto Estate

winemaker : Schalk van der Westhuizen

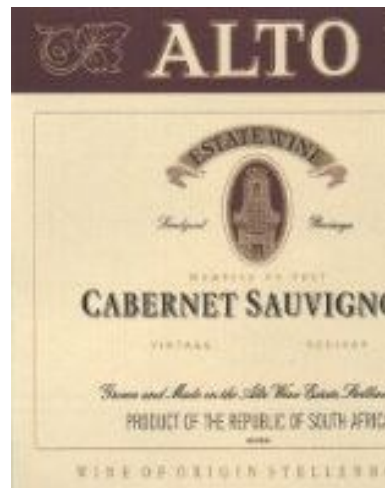
wine of origin : Coastal

analysis : alc : 12.57 % vol rs : 2.8 g/l pH : 3.55 ta : 5.9 g/l

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

pack : Bottle **closure :** Cork

The South African Trophy Wine Show 2002 - Silver



ageing : Already drinkable, but keeping for another year or two will allow for greater accessibility and yet more complexity. The Alto reds are famous for their longevity.

in the vineyard : The 22-year old cabernet sauvignon vines at Alto, facing north, north-west and north-east, are grown in soils originating from decomposed granite, situated at an altitude of 180 metres above sea level. As Alto has an annual rainfall of 750 mm, these vines are not irrigated, ensuring a natural limit to a quality crop. Grown as trellised hedges, the vines enjoy a temperate climate, cooled by the sea breezes rising from nearby False Bay.

about the harvest: The grapes were hand-picked at the beginning of March and reached the cellar at an average of 22° Balling.

in the cellar : After destalking and crushing, the mash was fermented with a selected, pure yeast culture in stainless-steel tanks. Fermentation temperatures averaged out at around 28°C. After secondary malolactic fermentation the wine was wooded in French oak: in both new and second-fill casks. All the Cabernet Sauvignons produced at Alto are first bottle-matured before their release.

Alto Estate

Stellenbosch

021 881 3884

www.alto.co.za