

Alto Cabernet Sauvignon 2016

Colour: Plum red.

Bouquet: Cherries, violets, black olives, some dark chocolate and a hint of tobacco.

Taste: Full-bodied and mouth-filling with cherries, tobacco, dark chocolate and a good tannic structure.

Excellent enjoyed on its own or served with steak, lamb, stews and casseroles.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Alto Estate

winemaker : Bertho van der Westhuizen

wine of origin : Stellenbosch

analysis : **alc** : 14.75 % vol **rs** : 3.0 g/l **pH** : 3.5 **ta** : 5.9 g/l

type : Red **style** : Dry **body** : Full **taste** : Fruity **wooded**

pack : Bottle **size** : 750ml **closure** : Cork

2019 Tim Atkin SA Special Report - 93 Points

ageing : 2017 SAWi Wards - Grand Gold

in the vineyard : Background

Alto, situated on the slopes of the Helderberg Mountain in the Stellenbosch district, dates back to 1693 when it was part of a much larger farm called Groenrivier (Green River), granted to a free burgher by Governor Simon van der Stel. In 1919 the owner of the farm, Hennie Malan, sold off half the land to his brother-in-law and set about planting vines on his remaining portion, focusing exclusively on red varieties. He named the smaller farm Alto, a reference to its altitude (some slopes rise as high as 500m above sea level) and his striving for excellence.

Alto has 93 hectares under vines. The trellised vineyards cling to the high granite slopes that are ideal for the cultivation of red wine varieties.

about the harvest: The grapes were harvested by hand at the end of March at between 25° and 26° Balling and yielded a low 4 to 5 tons per hectare.

in the cellar : After destalking and crushing, the mash was fermented in stainless steel tanks at 25° to 27° C, using the selected NT112 yeast culture. The juice was separated 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

Stellenbosch

021 881 3884

www.alto.co.za