

Alto M.P.H.S. 2017

Colour: Deep garnet.

Bouquet: Graphite, Fynbos and autumnal fruit

Taste: Deep flavours of dark berry and plum off-set by pine-needle and pencil shavings. Tannins are sleek, muscular and complex offering a full and complete flavour profile

A wine with an unforgettable presence. Excellent enjoyed on its own or served with dishes such as sautéed pork chops served with fennel or a wild-mushroom ragù served with pappardelle pasta and parmigiano cheese.

variety : Cabernet Sauvignon | 90% Cabernet Sauvignon, 10% Cabernet Franc

winery : Alto Estate

winemaker : Bertho van der Westhuizen

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 3.3 g/l pH : 3.57 ta : 5.9 g/l

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

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

2024 Global Cabernet Sauvignon Masters - Master

2023 Decanter Awards - 90 Points

Alto M.P.H.S. is the pinnacle of Alto Estate's range, a flagship release made in tribute to the estate's previous winemakers, whose initials make up the name. Produced only in exceptional vintages, this is an exclusive blend of Cabernet Sauvignon and Cabernet Franc.

in the vineyard : Cabernet Franc: The vines were 21 years old at the time of harvesting, west-facing and situated some 400m above sea level. Grown in deep Hutton soil, the vines are located on slopes cooled by afternoon sea breezes. Drip irrigation was used only when deemed necessary.

Cabernet Sauvignon: The vines were 10 years old at the time of harvesting, north to north-west facing and situated some 300m above sea level. Grown in rocky, decomposed granite soil, they are located on slopes cooled by afternoon sea breezes. Drip irrigation was used only when deemed necessary.

about the harvest:

Cabernet Franc: The grapes were hand-harvested at 24° to 25° Balling in the early morning of March 2017. The yield achieved was 5 tons per hectare.

Cabernet Sauvignon: The grapes were hand-harvested at 24° to 25° Balling in late March 2017. The vines yielded an average of 7 tons per hectare.

in the cellar :

Grapes were vinified separately and fermentation took place in stainless steel tanks at 25° to 27°C. The pump-over method was used to ensure maximum extraction of colour. The wines were pressed after 21 days and were racked into new 300L French oak barrels. After malolactic fermentation it was racked off the lees and back into barrel for 18 months. The wine was blended without fining and received a light filtering before it was bottled in early 2019. Total quantity produced: 2613 bottles



Alto Estate

Stellenbosch

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