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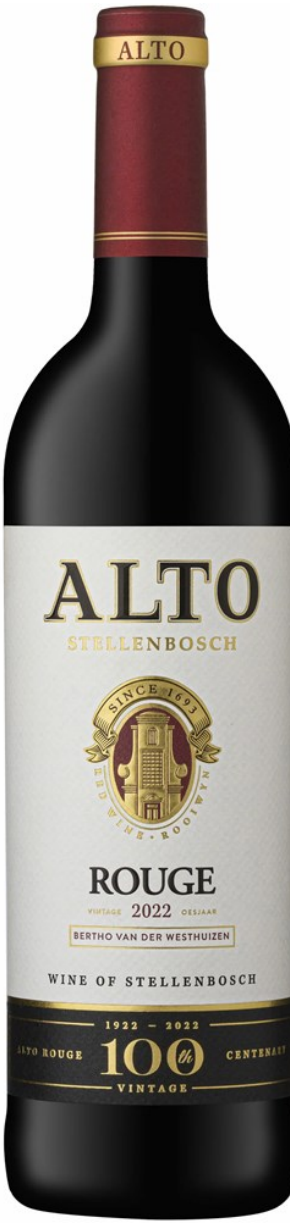
Alto Rouge 2022

Colour: Deep garnet colour, dense and alluring with a cerise, crimson rim.
Bouquet: Dense autumn fruit and fynbos edge, with hint of charcuterie.
Taste: Notes of succulent plum, crushed blackberry and dry fig are at the fore, while the complexity of classic grape cultivars allow for intricate flavours of pine-needle and graphite to join the fruit in an interwoven whole. Tannins are plush and beguiling, yet muscular and firm, ensuring life-affirming freshness in structure, as well as the proven ageabiity of Alto Rouge from a fine vintage.

Perfect on its own or with roast chicken, pork belly and grilled beef. This wine also pairs well with matured cheese such as Cheddar and Edam and is a lovely accompaniment to creamy pasta dishes like wild mushroom risotto or alfredo.



variety : Cabernet Sauvignon | 44% Cabernet Sauvignon, 42% Shiraz, 12% Cabernet Franc, 2% Petit Verdot
winery : Alto Estate
winemaker : Bertho van der Westhuizen
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 2.6 g/l **pH :** 3.51 **ta :** 5.7 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2024 Veritas Awards - Double Gold
2024 Prescient Signature Red Blend Report - 90 Points

ageing : Excellent drinkability and aging potential that will mature to further degrees of finesse and complexity.

in the vineyard : The five wine grape varieties come from trellised vineyards which grow in Hutton and Glenrosa soils. The north and north-west facing vineyards are situated against the slopes of the Helderberg Mountain, some 100m to 500m above sea level, and benefit from the cooling effects of the afternoon maritime breezes during the ripening season. At the time of picking the vines were between 5 and 28 years old and yielded 6 to 9 tons per hectare.

about the harvest: The five grape varieties used to make up this blend ripen at different times and were harvested at 24-26° Balling.

in the cellar : Each variety was vinified separately and fermented on the skins for over seven days at 25° to 27°C in closed stainless-steel tanks. The fermenting mash was pumped over several times a day. After malolactic fermentation the component wines were aged for 18 months in a combination of first-, second- and third-fill barriques, of 90% French and 10% American oak, before the desired blend was made.

Alto Estate

Stellenbosch
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