

Alto M.P.H.S. 2018

Colour: Deep, rich red

Bouquet: Graphite, cassis and hints of fynbos

Taste: Deep flavours of mulberry, plum and blackcurrant with luxurious, silky tannins. The palate shows a beautiful balance between fruit and cedar notes making it elegant with a layered complexity

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 | 50% Cabernet Sauvignon, 50% Cabernet Franc

winery : Alto Estate

winemaker : Bertho van der Westhuizen

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 3.1 g/l pH : 3.58 ta : 6.4 g/l

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

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

2025 Platter's Wine Guide - 5 Stars

2024 Tim Atkin SA Special Report - 92 Points

2024 Robert Parker's Wine Advocate - 93 Points

2023 James Suckling - 93 Points and Top 100 Wines of SA

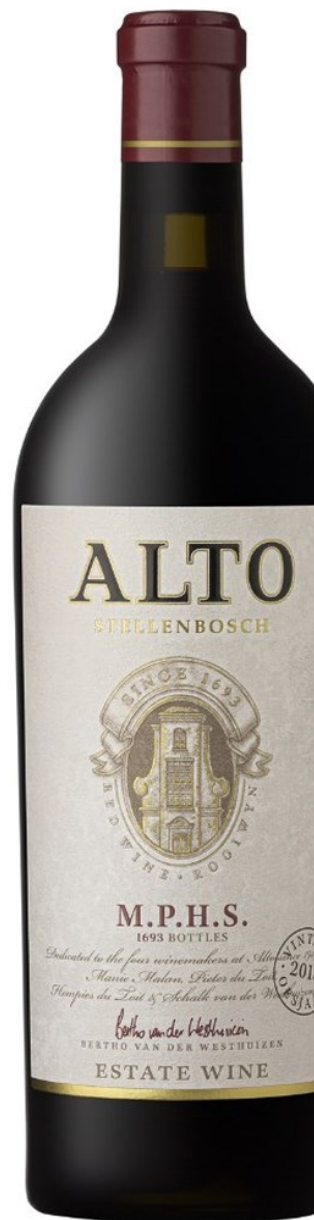
Alto M.P.H.S. is the pinnacle of Alto Estate's range, a flagship release made in tribute to the estate's previous winemakers, whose initials make up the name. Produced only in exceptional vintages, this is an exclusive blend of Cabernet Sauvignon and Cabernet Franc.

in the vineyard : Cabernet Franc: The vines were 22 years old at the time of harvesting, south-west facing and situated some 400 m 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. The yield achieved was 5 tons per hectare.

Cabernet Sauvignon: The vines were 11 years old at the time of harvesting, north to northwest facing and situated some 300 m 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. The vines yielded an average of 7 tons per hectare

about the harvest: The Cabernet Franc grapes were hand harvested at 24.5 Balling in March 2018 and the Cabernet Sauvignon grapes at 24.8 Balling in late March 2018.

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 18 days. After malolactic fermentation it was racked off the lees, the Cabernet Sauvignon component was in 100% new French oak barrels and the Cabernet Franc was in 100% 2nd fill French oak barrels for 18 months. The wine was blended without fining and received a light filtering before it was bottled in early 2020. Total quantity produced 1693 bottle



Alto Estate

Stellenbosch

021 881 3884

www.alto.co.za