

## Alto Rouge 2023

Alto Rouge 2023 is a luminous, dark ruby-coloured red blend. It has evocative aromatics of black plum and sour cherry with savoury undertones of smoked charcuterie, pine needle, and graphite. The taste is polished and supple with ripe, smooth tannins supporting crushed blackberry, dark cherries, purple fig, and plum. The palate is lush with a chalky edge and firm structure.

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 | 46% Cabernet Sauvignon, 27% Shiraz, 23% Cabernet Franc, 3% Petit Verdot, 1% Merlot

**winery :** Alto Estate

**winemaker :** Bertho van der Westhuizen

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol rs : 2.3 g/l pH : 3.6 ta : 5.7 g/l

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

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

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

**in the vineyard :** The 5 varietals were handpicked 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 7 and 27 years old.

**about the harvest :** The 5 grape varieties used to make up this blend ripen at different times and were harvested by hand at 23.5° to 25° Balling.

**in the cellar :** Each varietal was vinified separately and fermented on the skins for 7-12 days at 25° to 27°C in closed stainless-steel fermenters. The fermenting mash was pumped over several times a day. After malolactic fermentation the component wines were aged for 14-18 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

021 881 3884

www.alto.co.za