

Alto M.P.H.S. 2022

Colour: Deep magenta with an amethyst heart.

Bouquet: Cassis, dark roses, jasmine tea and hints of cigar box with fragrant black pepper and potpourri detail.

Taste: The palate brims with ripe blackberry, plum and red cherry with fine, seasoned tannins and fresh cedar offering depth and structure. . Multi-layered with finesse, and hints of graphite with a savoury, umami core. Classic and poised.

Excellent with Lamb chops served with rosemary, garlic, and a red wine jus, wild mushroom risotto, mature cheeses, such as aged Gouda or matured Cheddar or Char grilled steak.

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 : 2.6 g/l pH : 3.46 ta : 5.9 g/l

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

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

The pinnacle of the range is the Alto MPHS, a flagship release made in tribute to the estate's previous winemakers, whose initials make up the name. Produced only in exceptional vintages, this exclusive blend 50% Cabernet Sauvignon & 50% Cabernet Franc encapsulates the thread of family, tradition and quality that has run through Alto for close on a century.

in the vineyard :

Cabernet Franc: The vines were 26 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 4 tons per hectare.

Cabernet Sauvignon: The vines were 14 years old at the time of harvesting, north to north- west 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 25 Balling in mid -March 2022 and the Cabernet Sauvignon grapes at 25 Balling in late-March 2022.

in the cellar : Grapes were vinified separately and fermentation took place in stainless steel tanks at 25C. The pump over method was used to ensure maximum extraction of colour and tannins. The wines were pressed after 14-20 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.



Alto Estate

Stellenbosch

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www.alto.co.za