

## Alto Cabernet Sauvignon 2001

Dark ruby with a slightly paler rim. Ripe cherries, cigar box, and a hint of mint on the nose. The cherries translate easily onto the palate. Oak and vanilla on the mid-palate. A big, luscious Alto, that is quite a mouthful. It finished long and lingers on. Alto enthusiasts will love this vintage.

It can be enjoyed with or without food. Serve at 18°C with uncluttered dishes such as fine roast lamb or beef, best quality steak or Chateaubriand. Also partner with herb-crusted roasts, stuffed poultry and thin slices of well-matured, air-dried cheeses like a real Parmigiano.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Alto Estate

**winemaker :** Schalk van der Westhuizen

**wine of origin :** Coastal

**analysis :** alc : 14.27 % vol   rs : 3.26 g/l   pH : 3.51   ta : 6.4 g/l

**type :** Red   **style :** Dry   **wooded**

**pack :** Bottle   **closure :** Cork

SAA Inflight 2006 - First Class



**ageing :** All Alto wines are known for their longevity. Although this wine is easily enjoyed at this stage, the fruit backed by the excellent support will carry it for another 8 to 10 years of cellaring.

**in the vineyard :** A 100% Cabernet Sauvignon from the CS 46 clone, grafted onto R110 rootstock and planted in deep, red, decomposed granite soil with a clay subsoil. The vineyard blocks are situated at 135 - 475 metres above sea level, facing north. They are between 8 and 19 years old. A five-wire fence was selected to trellis the vines which yielded a low 4 - 5 tons the hectare. It was a wet winter. The vines received drip irrigation in addition to the rainfall.

**about the harvest:** The grapes were hand-picked in March and April 2001 after reaching a Balling of 24 - 25 degrees.

**in the cellar :** After destalking and crushing, the mash was fermented in stainless-steel tanks at 25 - 27 degrees Celsius, using the selected NT 112 yeast culture. The juice was separated from the skins after 10 days. After malolactic fermentation, the wine was racked into first-, second- and third-fill French-oak barriques where it spent the next 18 months maturing. After a light sterile sheet-filtering, an egg-white fining was used to "polish" the wine before it was bottled in March 2003.

As with all the Alto wines, this Cabernet Sauvignon was first bottle-matured (20 months in this case) before it has been released.

### Alto Estate

Stellenbosch

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