

ESTATE WINE
Landgoed  *Rivier*
ALTO

ALTO PORT 2006

Winemaker: Schalk van der Westhuizen

Appellation: Stellenbosch

Grape Varietal: 100% Shiraz

www.alto.co.za

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Background

Alto, situated on the slopes of the Helderberg Mountain in the Stellenbosch district, dates back to 1693 when it was part of a much larger farm called *Groenrivier* (Green River), granted to a free burgher by Governor Simon van der Stel. In 1919 the owner of the farm, Hennie Malan, sold off half the land to his brother-in-law and set about planting vines on his remaining portion, focusing exclusively on red varieties. He named the smaller farm Alto, a reference to its altitude (some slopes rise as high as 500m above sea level) and his striving for excellence.

According to an old Portuguese proverb, "All wine would be Port – if it could!" With Alto's famous red wines, however, the winemaker would most certainly object to such a statement, but there is nevertheless much excitement in the air as the estate releases its second Cape Port.

The vineyards

The wine is made from vineyards planted in deep, red, decomposed granite and clay soils on a north-westerly slope, situated 200m to 400m above sea level. The vines are grown under dryland conditions and are trellised on a five-wire hedge system. They yielded to 5 to 6 tons per hectare.

Viticulturist: Eben Archer

The winemaking

The cool 2006 vintage produced superb, slow ripening Shiraz grapes with concentrated fruit flavours. Hand-picked at optimum ripeness, the grapes were destalked and crushed. Colour and tannins were extracted during a short fermentation which was halted by the addition of fine brandy spirits in the traditional manner. Wood was used judiciously. To preserve the fruit components, the winemaker opted for 12 months in 300 litre oak barrels.

Winemaker's comments

Colour: Ruby with a youthful purplish tint.

Bouquet: A mélange of honey, chocolate and raisins with nuances of prunes, cinnamon, nuts and coffee.

Taste: Rich and almost creamy on the palate with raisons, almond, walnut and coffee.

Food pairing

This port is the perfect winter warmer to be enjoyed on its own or with food. It goes superbly with a selection of full-flavoured cheeses at the end of a meal, with rich desserts, a bowl of nuts or a cup of fine coffee. Serve at 18° C.

Chemical analysis

Alcohol: 17,96 %
by volume

Residual sugar: 105 g/l

Total acidity: 5,34 g/l

pH: 3,33

Extract: 134 g/l

