



Estate: Aaldering Vineyards & Wines Pty Ltd
Origin: South Africa
Region: Devon Valley, Stellenbosch
Variety: Cabernet Sauvignon – Merlot (50-50% blend)
Vintage: 2007
Winemaker: Hèlene van de Westhuizen

Tasting Notes

Deep reddish-brown colored wine. Balanced aromas of blackcurrant and strawberries. A fruity yet sophisticated palate with hints of pepper and chocolate.

Terroir and Vineyard Notes

The 1.32 hectares of Merlot vineyards and the 2.39 hectares of Cabernet Sauvignon vineyards are planted on Devon Valley's firm **Hutton** (oakleaf) and **Clovelly** (much like Hutton but with a higher content of clay) **soil**. The Hutton soil derived from granite and has a deep reddish-brown color due to the presence of hydrated ferric iron oxide. The clayey Clovelly soil holds water, minerals and other nutritious substances of the soil very well and therefore only needs to be irrigated 3 times a year. The terroir imparts unique characteristics to the grapes grown on it and results in distinctive and refined premium wines. The grapes were picked from 12 year old vines.

Winemaking Report

The two varieties were harvested separately at their optimum ripeness. The grapes were hand-picked and taken to the winery where they were destemmed, crushed and then inoculated with yeast to start the primary fermentation process. The alcoholic fermentation took up to 8 days. Afterwards the wine naturally started its malolactic fermentation which took about 4 months to finish. Ultimately the wines were put into 225 liter new French oak barrels (barrique bordelaise) where the wine aged for 24 months. The final step was to blend both varieties on a ratio of 50% Cabernet Sauvignon and 50% Merlot. The result is a classic Bordeaux blend which also proves to be an amazing pairing from South Africa.

Aging Potential

Enjoy right now or age up to 6 years if you can resist the temptation to open this bottle... Ideal serving temperature between 16-18°C/61-64°F.

Technical Analysis

ALC:	14.5%	FSO2:	17
RS:	3.7 g/l	TSO2:	107
VA:	0.53	TA:	5.6 g/l
pH:	3.58		