



Estate: Aaldering Vineyards & Wines Pty Ltd  
Origin: South Africa  
Region: Devon Valley, Stellenbosch  
Variety: Pinotage  
Vintage: 2007  
Winemaker: Hèlene van de Westhuizen

### Tasting Notes

Deep red colored wine with light-brick shades. Mouthwatering aromas of licorice, blackcurrant, raspberry, and vanilla. A bold wine with pleasant ripe tannins and great aging potential.

### Vineyard Notes

The 6.44 hectares of Pinotage vines 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 harvested from 15 year old vines.

### Winemaking Report

The Pinotage grapes were in perfect shape to be harvested in early February. The grapes were hand-picked and taken to the winery where they were destemmed, crushed and put into stainless steel tanks for inoculation with yeast to start the alcoholic fermentation which took up to 6 days. Afterwards the grapes were pressed and the wine started its secondary malolactic fermentation which took about 3 months. Ultimately the wines were put into 225 liter new French oak barrels (barrique bordelaise) where the wine aged for 24 months. The wine gained considerable concentration by resting on its lies and being stirred every two months.

### Aging Potential

Enjoy right now or age up to 8 years if you can resist the temptation to open this bottle... Ideal serving temperature between 16-18°C/61-64°F.

### Technical Analysis

ALC:	15%	FSO2:	19
RS:	4.3 g/l	TSO2:	113
VA:	0.59	TA:	5.4 g/l
pH:	3.78		