



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

Tasting Notes

Ruby-red colored wine. Spicy aromas with distinctive hints of black pepper and cinnamon. A well structured, yet juicy wine with soft tannins.

Vineyard Notes

The 3.2 hectares of Shiraz 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 12 year old vines.

Winemaking Report

The Shiraz grapes were hand-harvested at the winemaker's preferred acidity level. The grapes were then taken to the winery in small bins where they were destemmed, crushed and put into stainless steel tanks for inoculation with yeast to start the alcoholic fermentation which took up to 8 days. Afterwards the grapes were pressed and the wine started its secondary malolactic fermentation which took about 6 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 wine gained considerable concentration by resting on its lies and being stirred every two months.

Aging Potential

Enjoy right now or age up to 6-8 years if you can resist the temptation to open this bottle... Ideal serving temperature between 16-18°C/61-64°F.

Technical Analysis

ALC:	14.5%	FSO2:	19
RS:	3.4 g/l	TSO2:	113
VA:	0.59	TA:	5.4 g/l
pH:	3.51		