



Aaldering

VINEYARDS & WINES

ESTATE PINOTAGE BLANC 2017



Estate: Aaldering Vineyards & Wines
Origin: South Africa
Region: Devon Valley, Stellenbosch
Variety: Pinotage Blanc (100%)
Vintage: 2017
Website: www.aaldering.co.za

Tasting Notes

This rare variety of Pinotage (Blanc de Noir) boasts a medley of Pomegranate, Blood orange, Strawberries and Guava offers an intrinsic combination of fruit on the nose, supported by a creamy and refreshing mouthfeel.

Vineyard Notes

Clone: PI48A
Rootstock: Richter 99
Planted: 1998
Hectare: 4.37 ha.
Soil: Decomposed Granite (Hutton, Clovelly Soils)
Orientation: South East Facing
Altitude: 110-160m above sea level

Winemaking Report

Harvest 2017 started 2 weeks later than 2016 on the 23rd of January 2017. What started off as a very dry season, stayed rather cool in comparison with the previous vintage. We had very little rain, but the climatic conditions were very favourable with cooler days that helped with flavor and color production.

Grapes were harvested on two separate occasions and both early in the morning. The first part was harvested at 22.5 degrees Balling and the second harvesting took place at 27 degrees Balling. All grapes were cooled down the day before and whole bunch pressed to reduce color extraction and create a near Champagne colored wine. Juice was settled and then inoculated with selected yeast strains (VL3 & X16) and then fermented in stainless steel. The wine was left on the lees for 4 months and bottled short after to protect its freshness.

Aging Potential

Already drinking beautifully but will cellar and mature well for another three to five years.
Ideal serving temperature between 8-10°C/50-54°F.

Food Matches

This Pinotage Blanc can be drunk in multiple occasions, also as an aperitif. Food and wine pairing can be found with seared Tuna, Creamy mussels, a Caprese Salad or a fish dish like Yellowtail amongst others.

Technical Analysis

ALC: 13.05% RS: 4.03 g/l TA: 7.63 g/l pH: 3.10