



**Aaldering**  
VINEYARDS & WINES



Estate: Aaldering Vineyards & Wines  
Origin: South Africa  
Region: Devon Valley, Stellenbosch  
Variety: Pinotage (100%)  
Vintage: 2007  
Website: [www.aaldering.co.za](http://www.aaldering.co.za)

### 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

Clone: PI48A

Rootstock: Richter 99

Planted: 1998

Hectare: 6,44 ha.

Soil: Decomposed Granite (Hutton, Clovelly Soils)

Orientation: South East Facing

Altitude: 110-160m above sea level

### 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 lees 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.

### FOOD MATCHES

Suckling pig, smoked and Peking duck, lamb, South African potjies, beetroot, hoisin sauce, Oriental spices.

### TECHNICAL ANALYSIS

ALC: 15.0%

RS: 4.3 g/l

VA: 0.59

TA: 3.78 g/l

FSO2: 19

TSO2: 113

pH: 5.4

