



Aaldering
VINEYARDS & WINES



Estate: Aaldering Vineyards & Wines
Origin: South Africa
Region: Devon Valley, Stellenbosch
Variety: **Shiraz (100%)**
Vintage: 2011
Website: www.aaldering.co.za

Tasting Notes

A powerful wine that bursts with aromas of blackcurrent, cloves and herbs, intertwined with a rich mouth feel of ripe fruit, pepper spice and supple polished tannins.

Vineyard Notes

Clone: SH9D and SH1

Rootstock: Richter 99 and Richter 110

Planted: 2000

Hectare: 3.47 ha.

Soil: Decomposed Granite (Hutton, Clovelly Soils)

Orientation: South West Facing and North East Facing

Altitude: 110-160m above sea level

Winemaking Report

The 2011 vintage was characterized by bi fluctuations in climatic conditions, especially high heat and drought in the summer. The winter of 2010 came late, however enough cold units were experienced in order for the vines to rest up sufficiently. Budbreak occurred between beginning and end of August for most varieties, and considerably less rainfall was experienced as well, mid November temperatures started to rise considerably and it stayed this way all the way through until March. Irrigation management became crucial. These weather conditions set the tone for the style of wine that is in the bottle, with considerably more extraction and riper fruit being experienced.

After being destemmed and crushed, cold soaking was employed for 3 days and afterwards the juice was inoculated with selected yeast strains to be fermented relatively cool at 28 degrees centigrade. Malolactic fermentation carried out in stainless steel tanks. After 7 months the wine was transferred to French oak barrels, only 15% new oak as the Shiraz has a beautiful elegance of its own which comes out better in 2nd and 3rd fill barrels. After 22 months in French oak barrels the wines were racked and blended. The wine was bottled un fined with a coarse filtration. Only 14.950 bottles being made, a very smart and elegant vintage of Aaldering Shiraz.

Aging Potential

Enjoy right now or age up to 6-8 years. Bottled with a natural cork closure, in order to ensure a unique aging capacity. Ideal serving temperature between 16-18°C/61-64°F.

Food Matches

Pate, game, carbonade flamande, braised abalone, red bell pepper, coriander, rosemary.

Technical Analysis

ALC: 15.37

RS: 2.39 g/l

TA: 5.67 g/l

FSO2: 31

TSO2: 138

pH: 3.65

