



Aaldering
VINEYARDS & WINES



Estate: Aaldering Vineyards & Wines
Origin: South Africa
Region: Devon Valley, Stellenbosch
Variety: Lady M (100% Pinotage)
Vintage: 2012
Website: www.aaldering.co.za

TASTING NOTES

Pinotage fruit at its purist. Mulberries, raspberries and Bing cherries are evident in this fresh and quirky wine. The pallet is clean, fresh and elegant. Lady M is an unwooded Pinotage, an ode to Marianne Aaldering, showing the purity and gracefulness of top quality grapes and the Stellenbosch terroir.

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

The 2012 harvest experienced moderate rainfall and less fierce winds from False Bay compared to previous vintages, allowing the grapes more consistent growing conditions and doing less harm to the vineyards. This top quality Pinotage crop was harvested over 3 different days. The first batch was destemmed, crushed, put through a mash cooler which works its magic and was then cold soaked for 4 days, without fermentation being started. This is meant to impart lighter and fresher structured fruit, as well as a more stable and bright purple color. The later harvested two batches show riper fruit and darker colors. It was the first tank which was later selected to make our first Lady M wine, showing lots of freshness and vibrancy. The wine was aged for 7 months on gross lees, in stainless steel tanks and underwent natural malolactic fermentation. We served this 'raw' wine during the 'After Cape Wine Braai' which we hosted for 50 wine professionals in our new wine cellar. The taste of this zesty Pinotage accompanied with great French and Dutch cheeses was exquisite, hence the idea was born to bottle part of this wine as an unwooded Pinotage while the rest of the production was taken to French oak barrels for the classic Aaldering Pinotage. Only a coarse filtration was applied before bottling and naming it Lady M, after Marianne Aaldering, as an homage to her impeccable taste for quality wines.

AGING POTENTIAL

A red wine made to enjoy right now. Bottled with a DIAM (taint-free) cork closure, in order to ensure a flawless aging capacity, freshness and elegance. Ideal serving temperature at 16°C/61°F.

FOOD MATCHES

Pintxos, chorizo, red meat cuts, hot curries, aubergine, Indian and Oriental spices.

TECHNICAL ANALYSIS

ALC: 14.0%

RS: 2.1 g/l

TA: 4.8 g/l

FSO2: 50

TSO2: 77

pH: 3.69

