



**Aaldering**  
VINEYARDS & WINES



Estate: Aaldering Vineyards & Wines  
Origin: South Africa  
Region: Devon Valley, Stellenbosch  
Variety: Pinotage - Blanc de Noir (100%)  
Vintage: 2013  
Website: [www.aaldering.co.za](http://www.aaldering.co.za)

### TASTING NOTES

An alluring Blanc de Noir portraying peaches and banana peel on the nose. An extraordinary wine with rich texture, concentrated mouth feel & a creamy finish.

### 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

This is the runner up vintage of the highly successful 2012 Pinotage Blanc debut which was produced in limited quantities. The blue Pinotage grapes were harvested in early morning, and the white juice for the wines was drawn off a wine destined for our classic red Pinotage production. Once the hand-harvested grapes reached the cellar, they were destemmed, crushed and pumped to our pneumatic press by gravity flow. Very limited time span on its blue skins resulted in a white wine with a tinge of copper, a charming 'blush'. The wine was settled and fermented (selected cultured yeasts and spontaneous fermentation) in Stainless steel to optimize freshness and fruit. The lightly pressed juice was fermented at 12°C order to slow the fermentation down and preserve fresh clean fruits. Post fermentation, the wine was on gross lees for 5 months. Battonage of the tank occurred twice a week for the first 2 months. Ultimately, the wine received a very slight carbon fining and was then bottled with very coarse filtration, to optimize the aromatics and structure of this impressive Blanc de Noir.

### AGING POTENTIAL

Enjoy right now or age up to 2-3 years. Bottled with a DIAM (taint-free) cork closure, in order to ensure freshness. Ideal serving temperature between 14-16°C/54-58°F.

### FOOD MATCHES

Olives, coquilles St. Jacques, eel, organ meat, salty bites, oily twists.

### TECHNICAL ANALYSIS

ALC: 15 %

RS: 2.5 g/l

VA: 0.45

TA: 5.7 g/L

FSO2: 47

TSO2: 146

pH: 3.49

