



**Aaldering**  
VINEYARDS & WINES



Estate: Aaldering Vineyards & Wines  
Origin: South Africa  
Region: Devon Valley, Stellenbosch  
Variety: **Cabernet Sauvignon-Merlot**  
(67-33% blend)  
Vintage: 2010  
Website: [www.aaldering.co.za](http://www.aaldering.co.za)

## Tasting Notes

A bold wine that initially bursts with cassis and blackcurrants, followed up by subtle nuances of eucalyptus, cedar and cigar box. A harmonious blend with elegant tannins, dark chocolate spice and great texture.

### Vineyard Notes

**Merlot**  
Clone: MO36A  
Rootstock: Richter 110  
Hectare/ planted: 1,32 ha./ 1999  
Soil: Decomposed Granite (Hutton, Clovelly Soils)  
Orientation: South West facing  
Altitude: 110-120m above sea level

### Cabernet Sauvignon

CS136  
Richter 101/14  
3.93 ha./ 1998  
Decomposed Granite (Hutton, Clovelly Soils)  
South East facing  
110-150m above sea level

## Winemaking Report

The 2010 vintage showed extreme weather conditions, from early sunny weather - leading to early bud burst - yet followed by intensive rain showers and especially hard winds – slowing down the ripening at a later stage. For the later ripening and sun-loving Merlot the March 2010 heat wave made sure that the sugars built up nicely and the 2010 Merlot turned out to be beautifully concentrated. As for the even later ripening Cabernet Sauvignon the heat wave left some sun burned and raisiny bunches, yet the strict hand picking selection made sure only the healthy grapes made it to the cellar for the rich and powerful component of this blend.

Both varieties were submitted to pump-overs ( 4 times per day) in stainless steel to gain both optimal color and aromas from their skins. Natural malolactic fermentation took about 2 months to finish. The wines were then aged in 225 liter French oak barrels (Barrique Bordelaise) for 24 months (50% new oak). Assemblage was decided on with 67% Cabernet Sauvignon and 33% Merlot, these proportions were chosen after many blending trials.

## Aging Potential

Potential age up to 10 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

Rib-eye, lamb, green bell pepper, grilled vegetables, Mediterranean spices, garlic twists, mint.

## Technical Analysis

ALC: 14.0%    RS: 2.5 g/l    TA: 6.0 g/l    FSO2: 34    TSO2: 133    pH: 3.56

