



Aaldering

VINEYARDS & WINES

ESTATE CHARDONNAY 2017



Estate: Aaldering Vineyards & Wines
Origin: South Africa
Region: Devon Valley, Stellenbosch
Variety: Chardonnay (100%)
Vintage: 2017
Website: www.aaldering.co.za

Tasting Notes

Fresh citrus aromas intertwined with an array of tropical fruit flavors in perfect balance with a good crisp acidity. This lightly oaked Chardonnay expresses the varietal character in its purest form.

Vineyard Notes

Clone: CY76
Rootstock: Richter 99
Altitude: 110-160m above sea level
Hectare: 3.0 ha.
Soil: Decomposed Granite (Hutton, Clovelly Soils)
Orientation: South West Facing Planted: 2007

Winemaking Report

2016 Harvest was the driest in over a century. Extremely challenging, especially for white varieties. With very little rain throughout the season irrigation management was of utmost importance. It was a lighter harvest than 2015 with 6.5 tons/ha due to the dry conditions and small berry size. Grapes were bunch sorted by hand, taking care to remove any bunches that were not of the required quality. Thereafter grapes were destemmed and pressed. Press fractions were then separated into two fractions namely free run (maximum of 0.4bar) and pressed juice fraction (0.4bar-1.2bar). Juice was settled and then inoculated with a selected yeast namely VL2. Fermentation began in stainless steel after which 30% of the must was transferred to 2st, 3rd and 4th Fill 300L barrels for fermentation. During fermentation, the barrels and tanks were battonaged daily for the first month and weekly thereafter (left on the lees for 5 months). The Chardonnay was then blended; making the blend between 3 components namely free run in stainless, barrel fermented (30%), and pressed juice in stainless steel tanks. The wine was protein and tartrate stabilized prior to bottling, and was filtered with coarse filtration into the bottle.

Aging Potential

Enjoy right now or age up to 5-7 years. Bottled with a screwcap, in order to ensure a flawless aging capacity. Ideal serving temperature between 12-14°C/54-58°F.

Food Matches

Salmon, lobster, crispy duck, veal and oriental cuisine.

Technical Analysis

ALC: 13.89% RS: 4.77g/l TA: 6.2 g/l pH: 3.34