



Aaldering

VINEYARDS & WINES

ESTATE PINOTAGE ROSÉ 2016



Estate: Aaldering Vineyards & Wines
Origin: South Africa
Region: Devon Valley, Stellenbosch
Variety: Pinotage Rosé (100%)
Vintage: 2016
Website: www.aaldering.co.za

Tasting Notes

Violet, strawberries, honeydew melon and vanilla pod offer a true image of this misty pink Pinotage Rosé. The natural acidity in combination with fermentation in French oak barrels preserves the freshness and offers a lingering aftertaste.

Vineyard Notes

Clone: PI48A Soil: Decomposed Granite (Hutton, Clovelly Soils)
Rootstock: Richter 99 Orientation: South East Facing
Planted: 1998 Altitude: 110-160m above sea level
Hectare: 4.37 ha.

Winemaking Report

2016 Harvest was the driest in over a century. Extremely challenging, especially for white varieties. With very little rain through-out the season irrigation management was of utmost importance. Green harvesting was done very early at the end of October and again early January, removing every bunch that is not up to standard for the required quality. Grapes were harvested early in the morning and at 19.5 degrees Balling. All bunches were destemmed and not crushed to eliminate all bitterness and the juice was separated immediately from the skins to result in a beautiful salmon pink colour. Press fractions were separated into two fractions namely free run (maximum of 0.4bar) and pressed juice (0.4bar-1.2bar). Juice was settled and then inoculated with selected yeast strains (R2B) and then fermented in both stainless steel (60%) and 3rd fill French oak (40%). Ageing in barrel took place for 4 months and was then blended with the tank component. The wine was bottled shortly thereafter to protect its freshness.

Aging Potential

A rosé wine made to enjoy right now! Bottled with a DIAM (taint-free) cork closure, in order to ensure optimum freshness. Ideal serving temperature between 14-16°C/54-58°F.

Food Matches

Charcuterie, bouillabaisse, vitello tonato, veal, vinaigrette based dishes.

Technical Analysis

ALC: 11.32 % RS: 1.3 g/l TA: 6.5 g/L pH: 3.68