



Aaldering

VINEYARDS & WINES

ESTATE SAUVIGNON BLANC 2017



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

Tasting Notes

A Lively combination of Kiwi, Lime, Cape gooseberry and Green fig aromas followed by a sweet entry on the palate and a rounded mouthfeel with a hint of oak that creates a wonderful sensation when savoured.

Vineyard Notes

Clone: SB316
Rootstock: Richter 99
Planted: 2008
Hectare: 3.22
Soil: Decomposed Granite (Hutton, Clovelly Soils)
Orientation: South West Facing
Altitude: 110-160m above sea level

Winemaking Report

Harvest 2017 started 2 weeks later than 2016 on 23 January 2017. What started off as a very dry season, stayed rather cool in comparison with the previous vintage. We had very little rain, but the climatic conditions were very favourable with cooler days that helped with flavour and colour production. This year we harvested the Sauvignon Blanc on the 31st of January and the 1st of February. The crop was lower at 6,8 tons per hectare but the quality was of a high standard. The grapes were hand-harvested early in the morning and stored in our cooling room. Grapes were then de-stemmed and crushed and their environment was kept very reductive as is the best way for Sauvignon Blanc with the use of CO₂ and dry ice. Fermentation was initiated with Laffort's VL3 and X5 yeast strains. Post fermentation the wine was left on the lees for 4 months with battonage occurring bi-weekly for the first 2 months, then protein and tatarate stabilized before being bottled through coarse filtration. A small portion was matured in 300 liter French Oak barrel during four months to add complexity to this beautiful wine.

Aging Potential

Already drinking beautifully but will cellar and mature well for another three to five years.
Ideal serving temperature between 12-14°C/54-58°F.

Food Matches

Oysters, sushi, sashimi, light grilled seafood with olive oil, fresh green salads, avocado, tomato, parsley, thyme, goats' cheeses.

Technical Analysis

ALC: 14.34% RS: 2.2g/l TA: 7.1 g/l pH: 3.35