



# Aaldering

VINEYARDS & WINES

## AALDERING SHIRAZ 2015



Estate: Aaldering Vineyards & Wines  
Origin: South Africa  
Region: Devon Valley, Stellenbosch  
Variety: Shiraz (100% )  
Vintage: 2011  
Website: [www.aaldering.co.za](http://www.aaldering.co.za)

### Tasting Notes

Rich with plums, leather, dark cherries and white pepper combined with elegant, rounded tannins that create a well-structured wine that will mature for years to come. Already drinking beautifully but will cellar and mature well for at least another eight years.

### Vineyard Notes

Clone: SH9D and SH1  
Soil: Decomposed Granite (Hutton, Clovelly Soils)  
Rootstock: Richter 99 and Richter 110  
Orientation: South West Facing and North East Facing  
Planted: 2000  
Altitude: 110-160m above sea level  
Hectare: 3.47 ha.

### Winemaking Report

2015 was one of the earliest harvests ever. Some varieties were harvested three weeks earlier than usual. Dryer conditions prevailed compared to 2014 and for the first time irrigation was monitored closely with modern technology. Definitely one of our best vintages over the past decade. Cooler conditions prevailed which resulted in very good flavour and colour production.

After being destemmed and crushed, cold soaking was employed for 5 days and afterwards the juice was inoculated with selected yeast strains to be fermented relatively cool at 28 degrees centigrade. Malolactic fermentation carried out in stainless steel tanks. The wine was matured in 25% new oak as the Shiraz has a beautiful elegance of its own which comes out better in 2nd and 3rd fill barrels. After 24 months in French oak barrels the wines were racked and blended. The wine was bottled after a coarse filtration. This wine is vegan/vegetarian friendly.

### Aging Potential

Enjoy right now or age up to 6-8 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

Pate, game, carbonade flamande, braised abalone, red bell pepper, coriander, rosemary.

### Technical Analysis

ALC: 14.48%      RS: 2.60 g/l      TA: 4.50 g/l      pH: 3.73