



Aaldering

VINEYARDS & WINES

FLORENCE | BY AALDERING

CHARDONNAY - SAUVIGNON BLANC 2016



Estate: Aaldering Vineyards & Wines
Origin: South Africa
Region: Devon Valley, Stellenbosch
Variety: Sauvignon Blanc - Chardonnay (50-50 % blend)
Vintage: 20163
Website: www.aaldering.co.za

Tasting Notes

A melody of tropical fruit with notes of fresh cut grass and lime. This crispy Sauvignon Blanc - Chardonnay blend is supported by a well-rounded palate with superb length and minerality.

Winemaking Report

The Florence range was introduced to offer exciting and youthful blends that can be enjoyed regularly. The range was named after the only granddaughter of Marianne & Fons, Florence. From the Latin name Florentius or the feminine form Florentia, which also means "prosperous" and "to blossom".

2016 Harvest was the driest in over a century in South Africa. Extremely challenging, especially for white varieties. With very little rain throughout the season irrigation management was of utmost importance. All grapes were hand-picked, destemmed and crushed. Juice was settled between 8-10 degrees Celsius and fermented between 12 & 14 degrees Celsius. The wine was left on the fine lees for 5 months before being racked blended, and prepared for bottling.

Aging Potential

Potential aging between 1-3 years. Ideal serving temperature between 8-10°C.

Food Matches

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

Technical Analysis

ALC: 13% RS: 3.50 g/l TA: 5.96 g/l pH: 3.45