



Aaldering

VINEYARDS & WINES

FLORENCE | BY AALDERING

SHIRAZ CABERNET SAUVIGNON MERLOT 2014

Estate: Aaldering Vineyards & Wines
Origin: South Africa
Region: Devon Valley, Stellenbosch
Variety: Shiraz - Cabernet Sauvignon
Vintage: 2013
Website: www.aaldering.co.za

Vineyard Notes

Clone: SH9D & SH1
Rootstock: Richter 110
Hectare/ planted: 0,77 ha./2000
Soil: Decomposed Granite
(Hutton, Clovelly Soils)
Orientation: West facing
Altitude: 166-170m above sea level

Shiraz

Cabernet Sauvignon

CS136
Richter 101/14
3.93 ha./ 1998
Decomposed Granite
(Hutton, Clovelly Soils)
South East facing
110-150m above sea level

Tasting Notes

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". The winter was cold and wet with perfect conditions for flowering and berry set with very moderate temperatures during the growing season. 2013 was one of the healthiest and biggest crops ever in the Stellenbosch region. It was a late ripening season and with December being very hot the ripening of grapes was speeded up resulting in a very short and compact harvest.

Winemaking Report

Potential aging up to 6 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.

Aging Potential

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

Food Matches

Aperitif, pate, game, roasted lamb, beef stew.

Technical Analysis

ALC: 14.0% RS: 3.37 g/l TA: 5.63 g/l FSO2: 29 pH: 3.66

