



# Aaldering

VINEYARDS & WINES

## ESTATE CHARDONNAY 2017



**Estate:** Aaldering Vineyards & Wines  
**Origin:** South Africa  
**Region:** Devon Valley, Stellenbosch  
**Variety:** Chardonnay (100%)  
**Vintage:** 2017  
**Website:** [www.aaldering.co.za](http://www.aaldering.co.za)

### Tasting Notes

Primary aromas of Citrus and honeysuckle with wonderful minerality followed by a discreet taste of vanilla and a creamy texture. This is achieved by months of lees contact in combination with maturation in elegant French oak barrels.

### Vineyard Notes

Clone: CY76  
Rootstock: Richter 99  
Planted: 2007  
Altitude: 110-160m above sea level  
Hectare: 3.0 ha.

Soil: Decomposed Granite (Hutton, Clovelly Soils)  
Orientation: South West Facing

### 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. With a crop of 7,63/ha (slightly lower than 2016) the crop came in lighter than previous years. The fruit was extremely healthy and the flavours at optimum levels.

Grapes were bunch sorted by hand, taking care to remove any bunches that were not of the required quality. Thereafter grapes were destemmed and pressed. Press fractions were then separated into two fractions namely free run (maximum of 0.4bar) and pressed juice fraction (0.4bar-1.2bar). Juice was settled and then inoculated with a selected yeast namely VL2. Fermentation began in stainless steel after which 30% of the must was transferred to 2st, 3rd and 4th Fill 300L barrels for fermentation. During fermentation, the barrels and tanks were battonaged daily for the first month and weekly thereafter (left on the lees for 5 months). The Chardonnay was then blended; making the blend between 3 components namely free run in stainless, barrel fermented (30%), and pressed juice in stainless steel tanks. The wine was protein and tartrate stabilized prior to bottling, and was filtered with coarse filtration into the bottle.

### Aging Potential

Enjoy right now or age up to 5-7 years. Bottled with a DIAM (taint-free) cork closure, in order to ensure a flawless aging capacity. Ideal serving temperature between 12-14°C/54-58°F.

### Food Matches

Poached salmon with buttery sauce, lobster, crispy duck, grilled veal with mushroom.

### Technical Analysis

ALC: 14.17%    RS: 2.4g/l    TA: 6.0g/l    pH: 3.33