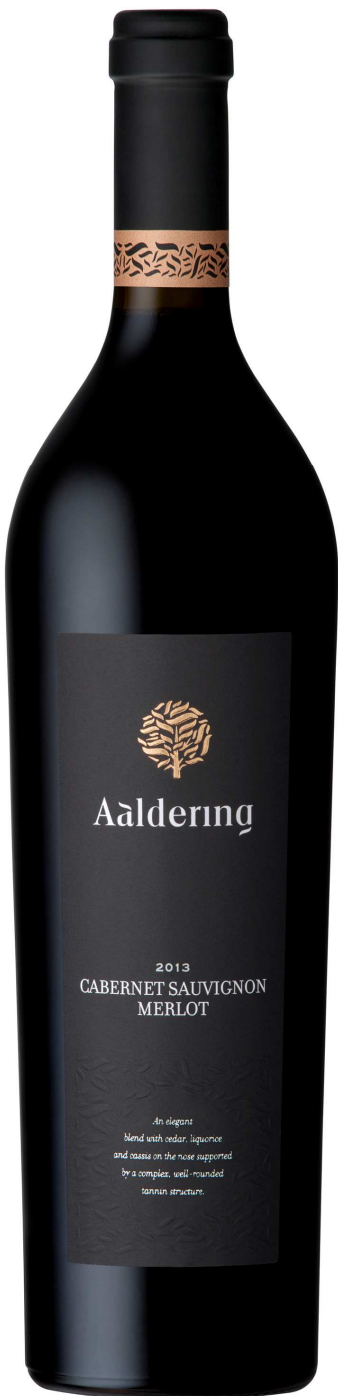




Aaldering

VINEYARDS & WINES

CABERNET SAUVIGNON 2013



Estate: Aaldering Vineyards & Wines
Origin: South Africa
Region: Devon Valley, Stellenbosch
Variety: Cabernet Sauvignon – Merlot (60-40% blend)
Vintage: 2013
Website: www.aaldering.co.za



Tasting Notes

An elegant blend with cedar, liquorice and cassis on the nose supported by a complex, well-rounded tannin structure.

Vineyard Notes

Clone: CY76
Rootstock:
Altitude:

Hectare:
Planted:
Soil:

Orientation:

Merlot

MO36A
Richter 110
110-120m
above sea level
1,32 ha.
1999
Decomposed Granite
(Hutton, Clovelly Soils)
South West facing

Cabernet Sauvignon

CS136
Richter 101/14
110-150m
above sea level
3,93 ha.
1998
Decomposed Granite
(Hutton, Clovelly Soils)
South East facing

Winemaking Report

The 2013 harvest experienced moderate rainfall and beautiful cool weather in the winter of 2101. These perfect conditions allowed for perfect rest conditions for the vines. Spring 2012 was mild with limited winds, perfect for a generous fruit set. These grapes were harvested over three consecutive days and from two different vineyards.

Both cultivars were vinified separately, receiving different treatments according to grape phenolic profile. Pump overs occurred 4 times throughout a 24 hour period. Natural malolactic fermentation took place in stainless steel tanks. The wines were then aged separately in 225 liter French oak barrels (Barrique Bordelaise) for 27 months. Assemblage was decided upon, with the blend being 60% Cabernet Sauvignon and 40% Merlot. These proportions were chosen after a thorough blending trial process.

Aging Potential

Already drinking beautifully but will cellar well for another 7-10 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

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

Technical Analysis

ALC: 14,42% RS: 3,3g/l TA: 5,4g/l pH: 3.60