



# Aaldering

VINEYARDS & WINES

## FLORENCE BY AALDERING 2016



**Estate:** Aaldering Vineyards & Wines  
**Origin:** South Africa  
**Region:** Western Cape  
**Variety:** Chardonnay (50%) – Sauvignon Blanc (50%)  
**Vintage:** 2016  
**Website:** [www.aaldering.co.za](http://www.aaldering.co.za)

### Background

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 Aaldering, Florence. From the Latin name Florentius or the feminine form Florentia, which also means "prosperous" and "to blossom".

### Tasting Notes

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

### Winemaking Report

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

Enjoy right now or age up to 3 years. Bottled with a natural agglomerated cork, in order to ensure a flawless aging capacity. Ideal serving temperature between 8-10°C.

### Food Matches

Delicious as an aperitif or paired with sushi, shellfish, tomato consommé, or young goats cheeses.

### Technical Analysis

ALC: 13.04%    RS: 2.7 g/l    TA: 5.5 g/l    pH: 3.39