



Aaldering

VINEYARDS & WINES

NOBLE LATE HARVEST 2016

Estate: Aaldering Vineyards & Wines
Origin: South Africa
Region: Devon Valley, Stellenbosch
Variety: NLH Sauvignon Blanc (100%)
Vintage: 2016
Website: www.aaldering.co.za

Tasting Notes

Intense golden hue. Beautiful Botrytis notes with honeycomb and apricots on the nose. Succulent flavours of dried pears and green figs together with wonderful sucrosity and an elegant, lingering palate.

Vineyard Notes

Clone: SB316
Rootstock: Richter 99
Planted: 2008
Altitude: 110-160m above sea level
Hectare: 3.22 ha.
Soil: Decomposed Granite (Hutton, Clovelly Soils)
Orientation: South West Facing

Winemaking Report

2016 Harvest might have been a challenging year, but it gave birth to our first GOLDEN delight.

The botrytis cinerea (noble rot) grapes were strictly selected and harvested by hand at 35° to 40° Balling during April. The fruit was destemmed in the cellar prior to pressing, given extended skin contact and then cool-fermented in temperature-controlled stainless steel tanks at 16°C for a period of six weeks.

The wine did not undergo malolactic fermentation, but rather prevent fermentation from occurring once the desired sugar level had been reached. The wine also did not undergo wood maturation. The wine was blended, stabilised and sterile-filtered before bottling.

Aging Potential

Enjoy right now or age up to 10-15 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. Once opened, this wine can easily be kept fresh in the fridge up to three weeks.

Food Matches

Sweet desert wines pair well with almost any cheese, but the classic match of blue cheese with preserved fig on the side will leave you mesmerized. Also any sweet desert like apple pie or tiramisu will go very well.

Technical Analysis

ALC: 13.85% RS: 121.3g/l TA: 6.1 g/l pH: 3.62

