



Aaldering

VINEYARDS & WINES

FLORENCE BY AALDERING 2017



Estate:	Aaldering Vineyards & Wines
Origin:	South Africa
Region:	West Coast
Variety:	Sauvignon Blanc (77%) Chardonnay (23%)
Vintage:	2017
Website:	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

Two wines to combine, elegantly, balanced and fine. Aromas of citrus and apple tart, is embedded like a fine art. The one has slight wood, praised by the other's fruit...

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.

Aging Potential

Enjoy right now or age up to 5 years. Bottled with an agglomerated cork, in order to ensure a flawless aging capacity. Ideal serving temperature between 8-10°C.

Food Matches

Green vegetables (asparagus, zucchini, fresh peas, artichokes)
Cheese, especially goat cheese or delicate fish like sole.

Technical Analysis

ALC: 13.17% RS: 2.2 g/l TA: 6.8 g/l pH: 3.33