



Aaldering

VINEYARDS & WINES

ESTATE SHIRAZ 2015



Estate: Aaldering Vineyards & Wines
Origin: South Africa
Region: Stellenbosch
Variety: Shiraz (100%)
Vintage: 2015
Website: www.aaldering.co.za

Tasting Notes

Lovely described as liquid caviar, this truly reflects our Terroir. Concentrated spice but yet sweet, hidden behind a blueberry treat. Even hints of a Jasmine flower, will be enjoyed in this flavour tower...

Vineyard Notes

Soil: Decomposed Granite (Hutton, Clovelly Soils). Clone: SH9D and SH1
Rootstock: Richter 99 and Richter 11 Planted: 2000
Orientation: South West Facing and North East Facing. Hectare: 3.47 ha
Altitude: 110-160m above sea level

Winemaking Report

2015 was one of the earliest harvests ever. Some varieties were harvested three weeks earlier than usual. Drier conditions prevailed compared to 2014 and for the first time irrigation was monitored closely with modern technology. Definitely one of our best vintages over the past decade. Cooler conditions prevailed which resulted in very good flavour and colour production.

Aging Potential

Enjoy right now or age up to 6-8 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

Pate, game, carbonade flamande, braised abalone, red bell pepper, coriander, rosemary.

Technical Analysis

ALC: 14.48% RS: 2,6 g/l TA: 4,5 g/l pH: 3.73