



Aaldering

VINEYARDS & WINES

ESTATE PINOTAGE 2017



Estate: Aaldering Vineyards & Wines
Origin: South Africa
Region: Stellenbosch
Variety: Pinotage (100%)
Vintage: 2017
Website: www.aaldering.co.za



Tasting Notes

Bedded with fruit and elegance, yet with backbone and substance. Sense a cherry and sweet tobacco note, and red pepper with a raspberry cote. This is a wine full of flavour, and linger on your palate to savour...

Vineyard Notes

Soil: Decomposed Granite (Hutton, Clovelly Soils) Clone P148A
Rootstock: Richter 99 Planted 1998
Orientation: South East Facing Hectare 4.37
Altitude: 110-160m above sea level

Winemaking Report

Harvest 2017 started 2 weeks later than 2016. 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 favourable with cooler days that helped with flavour and colour production. With lower yield and lighter crop than previous years, the fruit was extremely healthy and the flavours at optimum levels.

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

Suckling pig, smoked and Peking duck, lamb, South African potjie, beetroot, hoisin sauce, Oriental spices.

Technical Analysis

ALC: 13,96% RS: 3,2 g/l TA: 5,5 g/l pH: 3.41