



# Aaldering

VINEYARDS & WINES

## ESTATE CHARDONNAY 2018



**Estate:** Aaldering Vineyards & Wines  
**Origin:** South Africa  
**Region:** Devon Valley, Stellenbosch  
**Variety:** Chardonnay (100%)  
**Vintage:** 2018  
**Website:** [www.aaldering.co.za](http://www.aaldering.co.za)

### Tasting Notes

**Colour:** Golden straw hues with a richer golden rim.

**Nose:** Caramelised orange peel, peach blossoms and citrus drops, supported by roasted hazelnut tones. Hints of buttered toast underpinned with a steely flintiness.

**Pallet:** Marmalade, peach / apricot preserves supported by a firm acidity. Full bodied with well-integrated French Oak tannins, backed by a voluptuous creaminess on the finish.

### Vineyard Notes

Clone: CY76

Soil: Decomposed Granite (Hutton, Clovelly Soils)

Rootstock: Richter 99

Orientation: South West

Facing Planted: 2007

Altitude: 110-160m above sea level  
Hectare: 3.0 ha.

### Winemaking Report

2017 was a cool dry year with long winter nights. This ensured a longer ripening which adds to the minerality and finesse to this vintage. The drought caused the vine to push its roots deeper in search for water which will be an overall benefit to the future.

Grapes were picked at optimum ripeness, after which they were destemmed and pressed. The juice was settled for 48 hours at 10°C and then racked off the lees to selected French oak barrels. This wine was Fermented in 35% new French oak barrels and 65% in Stainless Steel tanks. After 9 months the wine was blended and fined for bottling.

### Aging Potential

Enjoy right now or age up to 5-7 years after vintage. 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.

### Food Matches

The ideal wine to drink with tapenade or a Niçoise salad, a paella or grilled chicken, fish or lamb with herbs.

### Technical Analysis

ALC: 13,93%    RS: 2.5g/l    TA: 6.5g/l    pH: 3.16

*Primary aromas of citrus and honeysuckle with wonderful minerality and followed by a subtle taste of vanilla with a creamy texture. This is achieved by a combination of months-long lees contact and maturation in French oak barrels*