



Aaldering

VINEYARDS & WINES

FLORENCE BY AALDERING BARREL SELECTION



Estate:	Aaldering Vineyards & Wines
Origin:	South Africa
Region:	Western Cape
Name	Barrel Selection (V3)
Variety:	Cabernet Sauvignon 64%
	Pinotage 29%
	Merlot 5%
	Shiraz 1%
Website:	www.aaldering.co.za

Background

What do you get when you blend four noble varieties?

This limited edition of Cabernet Sauvignon, Pinotage, Merlot and a hint of Shiraz is a perfect match that reflects the Western Cape terroir.

Our ambition to produce world-class wines came to fruition in 2007. We started making our own wines and launched our first range of reds in 2010. These premium single variety wines were kept in 225-litre French oak barrels for an average of 24 months.

After years of perfecting the art of precision viticulture and innovative winemaking, our winemaker decided to mix it up and produce a blend of our different varieties. Fortunately, the Barrel Selection is now available to you too.

Tasting Notes

Deep red in colour with a garnet rim.

Red berry notes and plums are supported by spice and chocolate overtones. The upfront fruit is balanced with linear tannins from the specially selected barrels that add length and poise to the acidity and finish.

The selection and blending of these 4 cultivars embody the spirit of our Aaldering red wines.

Aging Potential

Enjoy right now or age up to 4-5 years.

Ideal serving temperature between 16-18°C/61-64°F.

Food Matches

This versatile wine pairs well with Italian dishes and beef roasts.

Technical Analysis

ALC: 14.75% RS: 3,3 g/l TA: 5.3 g/l pH: 3.72

This wonderful marriage of Shiraz, Cabernet Sauvignon, Merlot and Pinotage results in expressive aromas of cassis, dark plums and herbs intermingled with a rich mouthfeel of ripe fruit, pepper spice and supple polished tannins.