



# Aaldering

VINEYARDS & WINES

## FLORENCE BY AALDERING 2021 WHITE BLEND



<b>Estate:</b>	<b>Aaldering Vineyards &amp; Wines</b>
<b>Origin:</b>	<b>South Africa</b>
<b>Region:</b>	<b>Stellenbosch</b>
<b>Variety:</b>	<b>Sauvignon Blanc (80%) Chardonnay (20%)</b>
<b>Vintage:</b>	<b>2021</b>
<b>Website:</b>	<b><a href="http://www.aaldering.co.za">www.aaldering.co.za</a></b>

### 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

This delightful marriage of Sauvignon Blanc and Chardonnay delights all the senses. Pale and light with a slight yellowish hue.

The Sauvignon Blanc brings floral notes, quince, granadilla and minerality to this elegant and delicate melange. The Chardonnay plays its role by supporting the nose with citrus blossoms and hints of lemon curd that adds complexity and depth, yet at the same time not overpowering its partner.

The racy Sauvignon Blanc's acidity is tempered by the minerality and full-bodied nature of the Chardonnay. Clean fruit follows through on the pallet and a lingering minerality leaves its mark on the pallet.

### Harvest Report

A very cool growth season led to concentrated fruit and high levels of natural acidity. The wine was picked at three different stages of ripening to aid complexity and balance.

Sauvignon Blanc; each lot was fermented separately with a different yeast strain and at different temperatures to ensure a diverse flavour profile. Extended lees contact helped add mouth feel and tertiary flavours.

Chardonnay; the grapes were harvested in two separate pickings to aid complexity and broaden the flavour profile. Fermentation occurred in barrel and three different yeast strains were used to add complexity. The wine underwent malolactic fermentation in the barrel and was then further aged for 10 months in barrel before bottling.

### Aging Potential and food matches

Enjoy this beautiful marriage in a bottle over the next 6 years and serve it with creamy pasta dishes or lightly grilled line fish.

### Technical Analysis

ALC: 13.3%    RS: 1.7 g/l    TA: 6.0 g/l    pH: 3.35