



Aaldering

VINEYARDS & WINES

ESTATE LADY M 2022



Estate: Aaldering Vineyards & Wines
Origin: South Africa
Region: Stellenbosch
Variety: Pinotage (100%) unwooded
Vintage: 2022
Website: www.aaldering.co.za

Tasting Notes

Medium purple in colour.

Juicy plumb and dark fruit aromas are backed by red berries, mocha, and dark chocolate. Hints of forest floor and savoury mushroom aromas add depth to the enticing nose.

Full bodied in nature, with plush, velvety tannins that are linear and lengthy support the dark fruit flavours that are backed with a lively acidity that adds length on the end of the palate.

A beautiful example of the versatility of the cultivar that is unadulterated by any wood contact nor maturation in wooden barrels.

Vineyard Notes

Soil: Decomposed Granite (Hutton, Clovelly Soils) Clone: PI48A
Rootstock: Richter 99 Planted: 1998
Orientation: Southeast Facing Hectare: 6.44
Altitude: 110-160m above sea level

Winemaking Report

A warmer growth season, small berries, and bunches due to weather conditions led to concentrated grapes that were picked at optimal phenolic ripeness. The grapes were destemmed and sorted on a sorting table to ensure no underripe berries were fermented. A soft crushing with 30% whole berries was fermented in a stainless-steel fermenter.

Four days of cold soaking was followed by a high fermentation temperature and regular pump overs to ensure maximum extraction. The wine was pressed at 5°B to ensure no bitter nor overt tannins would be extracted. Undergoing Malolactic Fermentation in stainless-steel tanks, the wine was bottled soon afterwards without any fining nor barrel maturation.

Aging Potential and Food Matches

This wine is unwooded and should therefore be treated as a white wine. It will age well for 5 years from vintage and was bottled with agglomerated cork to preserve fruit and freshness. Enjoy this wine on its own, with a salad or even with fish. Or for the adventurous, chill it to 14 ° C and serve it with a classic seafood paella

Technical Analysis

ALC: 14.11% RS: 3.3 g/l TA: 5.6 g/l pH: 3.62