



# Aaldering

VINEYARDS & WINES

## ESTATE PINOTAGE 2020



**Estate:** Aaldering Vineyards & Wines  
**Origin:** South Africa  
**Region:** Stellenbosch  
**Variety:** Pinotage (100%)  
**Vintage:** 2020  
**Website:** [www.aaldering.co.za](http://www.aaldering.co.za)



### Tasting Notes

Deep 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 voluptuous, 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.

### 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 cool growth season and small berries and bunches due to weather conditions led to concentrated wines that were picked at optimal phenolic ripeness. The wine was destemmed and sorted on a sorting table to ensure no underripe berries were fermented. The wine 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 4 ° B to ensure no bitter nor overt tannins would be extracted.

Undergoing Malolactic Fermentation in French Oak barrels [25% new, 25% 2<sup>nd</sup> fill, 25% 3<sup>rd</sup> fill and 25% 4<sup>th</sup> fill] The wine was aged for 18 months in oak before bottling.

### Aging Potential

Already drinking beautifully but will cellar well for another 15 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

Enjoy this wine with a rich rack of lamb, venison or for the adventurous, chill it to 14 °C and serve it with a classic seafood paella.

### Technical Analysis

ALC: 14,8%      RS: 2,2 g/l      TA: 5,9 g/l      pH: 3.64