



# Aaldering

VINEYARDS & WINES

## ESTATE PINOTAGE BLANC 2022



**Estate:** Aaldering Vineyards & Wines  
**Origin:** South Africa  
**Region:** Stellenbosch  
**Variety:** Pinotage (Blanc) - 100%  
**Vintage:** 2022  
**Website:** [www.aaldering.co.za](http://www.aaldering.co.za)

### Tasting Notes

**Colour:** Almost crystal clear with a slight blush which separates this wine from the rest of the pack.

**Nose:** Prominent strawberry and candy floss aromas are supported by a medley of green apple, pear and banana notes.

**Palet:** The sweet red berry flavours are balanced by delicate tart cherry flavours and hints of pink marshmallow and stone fruit.

### Vineyard Notes

Soil: Decomposed Granite (Hutton, Clovelly Soils)

Clone: PI48A

Rootstock: Richter 99

Planted: 1998

Orientation: Southeast Facing

Hectare: 6.5

Altitude: 110-160m above sea level

### Harvest Report

Moderate weather throughout the season, and specifically during harvest time, resulted in grapes ripening slower, while developing exceptional colour and flavour. High winds during flowering did lead to a reduction in yields [especially Pinotage] but resulted in smaller berries and bunches with concentrated wines as a result.

Post-harvest rains allowed the vines to recover quickly from the harvest and build up reserves for next growth season.

To summarize, a tricky vintage that kept winemakers and viticulturists on their toes and resulted in outstanding wines of great character.

### Aging Potential

Enjoy right now or age up to 5 years after vintage thanks to the lively acidity. Bottled with a agglomerated cork, in order to ensure a flawless aging capacity. Ideal serving temperature between 10-12°C.

### Food Matches

This Pinotage Blanc can be drunk in multiple occasions, also as an aperitif. One can pair this wine with seared salmon or tuna and a delicate aioli served on fresh garden greens sprinkled with cashews.

### Technical Analysis

ALC: 14.19%

RS: 2.5 g/l

TA: 5.8 g/l

pH: 3.45