



Aaldering

VINEYARDS & WINES

ESTATE SAUVIGNON BLANC 2021



Estate: Aaldering Vineyards & Wines
Origin: South Africa
Region: Stellenbosch
Variety: Sauvignon Blanc (100%)
Vintage: 2021
Website: www.aaldering.co.za

Tasting Notes

Pale straw hue with a slight green tint.

White asparagus, green pepper and elegant floral notes on the nose with a hint of passion fruit. Flint and minerality adds poise and character. The medium bodied palate follows through with more green pepper and grapefruit that is balanced out with a restrained acidity.

Vineyard Notes

Clone SB316

Rootstock: Richter 99

Altitude: 110-160m above sea level

Hectare 3.22 ha.

Soil: Decomposed Granite (Hutton, Clovelly Soils)

Orientation: Southwest Facing

Planted: 2008

Vintage 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.

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.

A great vintage for winemakers and a vintage that was challenging for viticulturists but left those that were diligent with amazing fruit for their labour.

Aging Potential

Enjoy this complex wine now or age up to 5 years. Bottled with a agglomerated cork, in order to ensure a flawless aging capacity. Ideal serving temperature between 10-12°C.

Food Matches

Enjoy with seafood or sauteed asparagus and grated gruyere.

Technical Analysis

ALC: 13.3%

RS: 2.0 g/l

TA: 7.1 g/l

pH: 3.12