



# Aaldering

VINEYARDS & WINES

## ESTATE CHARDONNAY 2022



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

### Tasting Notes

**Colour** – Pale golden straw

**Nose** – Lemon zest and peach blossoms are supported by hazelnut and buttered toast underpinned by a rich minerality.

**Palate** - Medium bodied and balanced in character, the opulent mouthfeel is underscored by grippy tannins and an acidity that adds length and liveliness to the finish.

### Vineyard Notes

Clone CY 76  
Rootstock: Richter 99  
Altitude: 110-160m above sea level  
Hectare 3.0 ha.

Soil: Decomposed Granite (Hutton, Clovelly Soils)  
Orientation: Southwest Facing  
Planted: 2008

### Vintage Report

Even budding after a cold and dry winter ensured that the crop ripened optimally. A coolish on season helped preserve flavour in the grapes and contributed to ideal levels of natural acidity. 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.

### Winemaking Notes

This Chardonnay was matured in French Oak (25% new and 75% 2<sup>nd</sup>, 3<sup>rd</sup> and 4<sup>th</sup> fill) for 9 months on the lees. The wine went through malolactic fermentation to aid complexity and mouthfeel.

### Aging Potential

Enjoy this complex wine now or age up to 7 years. Bottled with a agglomerated cork, in order to ensure a flawless aging capacity. Ideal serving temperature between 10-12°C.

### Food Matches

Food pairing - The richness of this elegant Chardonnay pairs brilliantly with the succulent fattiness of seared salmon or tuna.

### Technical Analysis

ALC: 13,99%    RS: 2.4 g/l    TA: 6.2 g/l    pH: 3.48