



Aaldering

VINEYARDS & WINES

FLORENCE BY AALDERING 2022

Cape blend



Estate:	Aaldering Vineyards & Wines
Origin:	South Africa
Region:	Stellenbosch
Variety:	Pinotage 79% Cabernet Sauvignon (11%) Shiraz (10%)
Vintage:	2022

Tasting Notes

Deep purple in colour.

Plums, red and black berries infuse the nose whilst lead pencil, chocolate and coffee notes add warmth and complexity to this trinity of cultivars.

A full bodied wine with a palate of fruitcake, dark chocolate and brooding fruit is supported by granular tannins that add length, depth and longevity to this Cape blend.

Winemakers Report

We experienced good cold conditions during the winter and rainfall was higher than previous year. In September, temperature fluctuations delayed vine growth however, and in certain cultivars resulted in late and uneven bud burst. By the end of September, temperatures rose again with subsequent good vine growth.

Small berries and bunches were the norm for the vintage due to the cooler weather during the growth season, which led to concentrated fruit and colour. The blend was matured in a mixture of third and fourth fill French Oak 225 L barrels in order to respect the fruit aromas and soften the tannin structure.

Aging Potential

Already drinking beautifully but will cellar well for 5 to 10 years. Bottled with a handy screwcap in order to preserve all fruit flavours. Ideal serving temperature between 16-18°C/61-64°F.

Food Matches

Enjoy this wine with a typical South African Cape – Malay bobotie or pasta and pizza dishes.

Technical Analysis

ALC: 14,35% RS: 3,4 g/l TA: 5,7 g/l pH: 3.64