



Aaldering

VINEYARDS & WINES

FLORENCE BY AALDERING 2023

CHENIN BLANC



Estate: Aaldering Vineyards & Wines
Origin: South Africa
Region: Stellenbosch
Variety: Chenin Blanc (100%)
Vintage: 2023
Website: www.aaldering.co.za

GILBERT & GAILLARD
INTERNATIONAL CHALLENGE



Tasting Notes

Colour: Pale straw in colour. **Nose:** Tropical fruit is supported by quince and peach blossoms. An enticing minerality lends backbone to the nose and pallet. **Pallet:** Full bodied with a creamy mouthfeel and refreshing acidity lends support to the clean fruit driven flavours derived from the nose.

Vintage Report

A long and cold winter helped the vines in building up sufficient reserves for the 2023 growth season. Even budding and a cool growth season from September till January 2023 laid the foundation for good natural acidity and optimal phenolic ripeness in the grapes.

Unusually higher than normal summer rainfall caused higher disease pressure and we were fortunate enough to escape any fungal infections. The rain aided the vines basic water needs and we had to irrigate less thanks to Mother Nature's bounty.

A few heat waves in February accelerated ripening and kept our team on its toes as we had to work hard in order to bring in the grapes at optimal ripeness. With the hot days and cool nights, flavours and colour levels increased and led to the production of concentrated wines with a lively acidity.

Aging Potential

Enjoy right or the coming 4 years. Bottled under screwcap, in order to preserve all fruit flavors and offer ease in usage. Ideal serving temperature between 8-10°C.

Food Matches

Pair this Chenin Blanc with a prawn salad, fig and goats cheese entrée or a slow roasted chicken marinated with fresh lemons and herb.

Technical Analysis

ALC: 13,36% RS: 2,4 g/l TA: 5,8 g/l pH: 3,36