



# Aaldering

VINEYARDS & WINES

## FLORENCE BY AALDERING ROSE 2023



**Estate:** Aaldering Vineyards & Wines  
**Origin:** South Africa  
**Region:** Western Cape  
**Variety:** Pinotage (100%)  
**Vintage:** 2023  
**Website:** [www.aaldering.co.za](http://www.aaldering.co.za)

### Tasting Notes

**Colour:** Light pink with an orange hue.

**Nose:** Sweet red berry aromas are supported by candyfloss and floral notes.

**Taste:** Tart cherry and raspberry flavours infuse the pallet whilst a balanced acidity adds length and elegance to this medium bodied Rose.

*A beautiful reflection of the best of Pinotage in the cellar.*

### Harvest 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 now or savour the complexity over the next 3 years after. Bottled with a handy screwcap. Ideal serving temperature between 8-10°C.

### Food Matches

Charcuterie and cheese match well with this elegant Rose, or try pairing it with a combination of Feta, spinach, mint and quinoa tartlets.

### Technical Analysis

ALC: 12,57 %

RS: 2,5 g/l

TA: 5,3 g/l

pH: 3.42