

Aaldering Vineyards & Wines Pinotage Blanc 2012

An alluring Blanc de Noir portraying peaches and banana peel on the nose. A limited edition white wine with rich texture, concentrated mouth feel and a creamy finish.

Best enjoyed when served between 12 - 14°C / 54 - 58°F. A great pair to heavier white meat and fish dishes. Be ready for a wonderful culinary experience.

variety : Pinotage | 100% Pinotage

winery : Aaldering Vineyards & Wines

winemaker : Dustin Osborne

wine of origin : Stellenbosch

analysis : alc : 15.0 % vol rs : 1.7 g/l pH : 3.39 ta : 5.76 g/l va : 0.28 g/l so2 :
132 mg/l fso2 : 71 mg/l

type : Rose **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **closure :** Cork

ageing : Aged span style="font-style: italic;"sur lie/span for 7 months in stainless steel tanks.br /

in the vineyard : This is the Maiden Vintage of this wine, an un-wooded, fresh styled Pinotage Blanc produced in limited quantities.

about the harvest: The Pinotage grapes were in perfect shape to be hand-harvested early February. Afterwards they were taken to the winery in small bins where only the best quality grapes were selected for the winemaking process.

in the cellar : Aged for 2 years on French oak barrels.

