

Aaldering Vineyards & Wines Pinotage Blanc 2013

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

Enjoy right now or age up to 2-3 years. Bottled with a DIAM (taint-free) cork closure, in order to ensure freshness. Ideal serving temperature between 14-16°C / 54-58°F.

variety : Pinotage | 100% Pinotage

winery : Aaldering Vineyards & Wines

winemaker : Dustin Osborne

wine of origin :

analysis : alc : 15.0 % vol rs : 2.5 g/l pH : 3.49 ta : 5.7 g/l va : 0.45 g/l so2 : 146 mg/l fso2 : 47 mg/l

type : Rose **style :** Dry **body :** Medium **taste :** Fruity

pack : 0 **size :** 0 **closure :** 0

ageing : Olives, coquilles St. Jacques, eal, organ meat, salty bites, oily twists.

in the vineyard :

This is the runner up vintage of the highly successful 2012 Pinotage Blanc debut which was produced in limited quantities.

Clone: PI48A

Soil: Decomposed Granite (Hutton, Clovelly Soils)

Rootstock: Richter 99

Orientation: South East Facing

Planted: 1998

Altitude: 110-160m above sea level

Hectare: 4.37 ha

about the harvest: The blue Pinotage grapes were harvested in early morning.

in the cellar : The white juice for the wines was drawn of a wine destined for our classic red Pinotage production. Once the hand-harvested grapes reached the cellar, they were destemmed, crushed and pumped to our pneumatic press by gravity flow. Very limited time span on its blue skins resulted in a white wine with a tinge of copper, a charming 'blush'. The wine was settled and fermented (selected cultured yeasts and spontaneous fermentation) in stainless steel to optimize freshness and fruit. The lightly pressed juice was fermented at 12°C order to slow the fermentation down and preserve fresh clean fruits. Post fermentation, the wine was on gross lees for 5 months. Battonage of the tank occurred twice a week for the first 2 months. Ultimately, the wine received a very slight carbon fining and was then bottled with very coarse filtration, to optimize the aromatics and structure of this impressive Blanc de Noir.

