

## Aaldering Vineyards & Wines Cabernet Sauvignon / Merlot 2010

A bold wine that initially bursts with cassis and blackcurrants, followed up by subtle nuances of eucalyptus, cedar and cigar box. A harmonious blend with elegant tannins, dark chocolate spice and great texture.

Vineyard Notes	Merlot	Cabernet Sauvignon
Clone:	MO36A	CS136
Rootstock:	Richter 110	Richter 101/14
Hectare/ planted:	1,32 ha./ 1999	3.93 ha./ 1998
Soil:	Decomposed Granite (Hutton, Clovelly Soils)	Decomposed Granite (Hutton, Clovelly Soils)
Orientation:	South West facing	South East facing
Altitude:	110-120m above sea level	110-150m above sea level

Rib-eye, lamb, green bell pepper, grilled vegetables, Mediterranean spices, garlic twists, mint.

**variety :** Cabernet Sauvignon | 65% Cabernet Sauvignon, 35% Merlot

**winery :** Aaldering Vineyards & Wines

**winemaker :** Dustin Osborne

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol rs : 2.5 g/l pH : 3.56 ta : 6.0 g/l so2 : 133 mg/l fso2 : 34 mg/l

**type :** Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**

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

**ageing :** Potential age up to 10 years. Bottled with a natural cork closure, in order to ensure a unique aging capacity. Ideal serving temperature between 16-18°C / 61-64°F.

**in the vineyard :** The 2010 vintage showed extreme weather conditions, from early sunny weather - leading to early bud burst - yet followed by intensive rain showers and especially hard winds - slowing down the ripening at a later stage. For the later ripening and sun-loving Merlot the March 2010 heat wave made sure that the sugars built up nicely and the 2010 Merlot turned out to be beautifully concentrated. As for the even later ripening Cabernet Sauvignon the heat wave left some sun burned and raising bunches.

**about the harvest:** The strict hand picking selection made sure only the healthy grapes made it to the cellar for the rich and powerful component of this blend.

**in the cellar :** Both varieties were submitted to pump-overs (4 times per day) in stainless steel to gain both optimal color and aromas from their skins. Natural malolactic fermentation took about 2 months to finish. The wines were then aged in 225 litre French oak barrels (Barrique Bordelaise) for 24 months (50% new oak). Assemblage was decided on with 67% Cabernet Sauvignon and 33% Merlot, these proportions were chosen after many blending trials.

