

Aaldering Vineyards & Wines Shiraz 2010

An elegant composition of blackcurrant and raspberries. The palate unfolds with spicy flavours and a pinch of pepper into a layered wine with great finesse and silky tannins.

Pate, game, carbonade flamande, braised abalone, red bell pepper, coriander, rosemary.

variety : Shiraz | 100% Shiraz

winery : Aaldering Vineyards & Wines

winemaker : Dustin Osborne

wine of origin :

analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.52 ta : 5.3 g/l so2 : 134 mg/l fso2 : 25 mg/l

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

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

ageing : Enjoy right now or age up to 6-8 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 : Clone: SH9D and SH1

Soil: Decomposed Granite (Hutton, Clovelly Soils)

Rootstock: Richter 99 and Richter 110

Orientation: South West Facing and North East Facing

Planted: 2000

Altitude: 110-160m above sea level

Hectare: 3.47 ha

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. February and March were extremely hot again, something which Shiraz can stand well but as one of the latest ripening varieties we had to cut a considerable amount of sun-burnt and shriveled bunches to the ground. Resulting in a very limited hand-harvested yield.

about the harvest: Hand harvested.

in the cellar : After being destemmed and crushed, cold soaking was employed for 3 days and afterwards the juice was inoculated with selected yeast strains to be fermented relatively cool at 28 degrees centigrade. Malolactic fermentation carried out in stainless steel tanks. After 7 months the wine was transferred to French oak barrels, only 15% new oak as the Shiraz has a beautiful elegance of its own which comes out better in 2nd and 3rd fill barrels. After 22 months in French oak barrels the wines were racked and blended. The wine was bottled unfiltered with a coarse filtration. Only 3.400 bottles being made, a very smart and elegant vintage of Aaldering Shiraz.

