

Aaldering Vineyards & Wines Pinotage 2010

A classic Pinotage with strawberry, raspberry and pomegranate aromas coming to the fore. Hints of mocha and forest floor add complexity to the elegant, refined and full bodied palate.

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.

variety : Pinotage | 100% Pinotage

winery : Aaldering Vineyards & Wines

winemaker : Dustin Osborne

wine of origin : Stellenbosch

analysis : alc : 15.0 % vol rs : 2.8 g/l pH : 3.55 ta : 5.8 g/l so2 : 102 mg/l fso2 : 37 mg/l

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

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

ageing : Suckling pig, smoked and Peking duck, lamb, South African potjies, beetroot, hoisin sauce, Oriental spices.

in the vineyard : 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

The 2010 vintage experienced extreme weather conditions, from early sunny weather - leading to early bud bursts - yet followed by intensive rain showers and especially hard winds - slowing down the ripening at a later stage. The early ripening Pinotage therefore produced lower quantities but small concentrated berries with thicker skin than otherwise, beneficial for giving lots of fruit power and color to the wine. It's claimed that the 2010 vintage is even more elegant than the much raved 2009 vintage.

about the harvest: The grapes were hand harvested early morning and delivered to the winery in 20 kg bins so the berries remain intact.

in the cellar : Fermentation in stainless steel tanks was initiated by adding selected yeast strains. Pump-overs were performed 6 times a day. After pressing and malolactic fermentation in stainless steel tanks the wines were taken to French oak barrels (35% new oak) for 22 months. Blended and bottled unfiltered with coarse filtration.

