

Aaldering Vineyards & Wines Lady M 2013

A red wine made to enjoy right now! Bottled with a DIAM (taint-free) cork closure, in order to ensure optimum freshness. Ideal serving temperature at 16°C / 61°F.

variety : Pinotage | 100% Pinotage

winery : Aaldering Vineyards & Wines

winemaker : Dustin Osborne

wine of origin : Stellenbosch

analysis : **alc** : 14.5 % vol **rs** : 1.78 g/l **pH** : 3.7 **ta** : 4.94 g/l **so2** : 69 mg/l **fso2** : 46 mg/l

type : Red **style** : Dry **body** : Light **taste** : Fruity

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

ageing : Pintxos, chorizo, red meat cuts, hot curries, aubergine, Indian and 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 2013 harvest experienced moderate rainfall and beautiful cool weather in the winter of 2012. These perfect conditions allowed for perfect rest conditions for the vines. Spring 2012 was mild with limited winds, perfect for a generous fruit set.

about the harvest: This top quality Pinotage crop was harvested over 4 different days.

in the cellar : All lots were treated differently according to their tannin structure and analysis, all in order to create an interesting and complex blend. Partial cold maceration for riper fruit and direct inoculation for slightly greener fruit was employed. The thick skin of Pinotage has lots of tannins so the wines were pressed from skins after 4-5 days alcoholic fermentation after the tannins smoothed as to have balanced tannins in the resulting wine.

The wine was aged for 5 months on gross lees in stainless steel tanks to have a fresh and zesty style of wine, and underwent natural malolactic fermentation. Prior to bottling the wine was stored at 12°C for 4 months resulting in a more stable wine. Due to the limited intervention during the winemaking process there may be a fine sediment experienced from this wine on ageing. Only a coarse (light) filtration was applied before bottling.

