

Aaldering Chardonnay 2013

An appealing Chardonnay with tantalizing aromas of juicy pear and energetic citrus. Shaped by an exotic spiciness of red-blushed peaches and a toasty creaminess.

Best enjoyed when served between 12 - 14°C / 54 - 58°F. An excellent pair with creamy fish and light meat dishes.

variety : Chardonnay | 100% Chardonnay

winery : Aaldering Vineyards & Wines

winemaker : Dustin Osborne

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 1.37 g/l pH : 3.37 ta : 6.41 g/l va : 0.32 g/l so2 : 116 mg/l fso2 : 31 mg/l

type : White **style :** Dry **taste :** Fruity **wooded**

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

ageing : Enjoy right now or age up to 5-7 years. The Chardonnay 2012 is bottled with Diam cork closure, in order to ensure a unique aging capacity, freshness and elegance.

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in the vineyard : This wine constitutes the second vintage of Chardonnay crafted by Aaldering Vineyards & Wines.

Clone: CY76

Soil: Decomposed Granite (Hutton, Clovelly Soils)

Rootstock: Richter 99

Orientation: South West Facing

Planted: 2007

Altitude: 110-160m above sea level

Hectare: 3,0 ha

about the harvest: Grapes were harvested in the early hours of the morning in three batches. Yielding an average of 4.4 tons per hectare, which is exceptionally low, resulted in grapes that were full of flavour.

in the cellar : The grapes spent the night in grape cooling storage, and were then destemmed and crushed at 13 degrees centigrade. The juice was separated into two fractions namely free run (maximum of 0.4bar) and pressed juice fraction (0.4bar-1.2bar). Juice was settled and then inoculated with selected yeasts namely Lalvin CY3079 and Lalvin DV10. Fermentation began in stainless steel after which 35% of the free run batch was transferred to 3rd and 4th Fill 300 litre barrels for fermentation. Post fermentation, the barrels and tanks were battonaged twice per week for the first two months (total 7 months lees contact). Wine was then blended; making the blend between 3 components namely free run in stainless, free run barrel fermented (35%), and pressed juice in stainless. The wine was protein and tartrate stabilised prior to bottling, and was filtered with coarse filtration into the bottle.

