

Aaldering Sauvignon Blanc 2013

A myriad of tropical and herbaceous characters make this wine irresistible. Savour flavours of fresh lime, luscious kiwi and passion fruit, enhanced by a mineral flintiness.

Oysters, sushi, sashimi, light grilled seafood with olive oil, fresh green salads, avocado, tomato, parsley, thyme, goats' cheeses. Ideal serving temperature between 12 - 14°C / 54 - 58°F.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Aaldering Vineyards & Wines

winemaker : Dustin Osborne

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 1.39 g/l pH : 3.19 ta : 7.87 g/l va : 0.41 g/l so2 : 107 mg/l fso2 : 41 mg/l

type : White **style** : Dry **taste** : Mineral

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

ageing : Enjoy right now or age up to 3-4 years. Bottled with a DIAM (taint-free) cork closure, in order to ensure a flawless aging capacity.

in the vineyard : This is the maiden vintage of Aaldering Sauvignon Blanc, produced from very low yields in first years production (3.3 tons/ha). Vine manipulation at such a young age is critical, therefore vines were limited to one bunch per shoot in the first years production.

Clone: SB316

Soil: Decomposed Granite (Hutton, Clovelly Soils)

Rootstock: Richter 99

Orientation: South West Facing

Planted: 2008

Altitude: 110-160m above sea level

Hectare: 3.22

about the harvest: Grapes were harvested early in the morning and stored in grape cooling stores where necessary.

in the cellar : Grapes were then destemmed and crushed and environment was kept very reductive with the use of CO2 and dry ice. Extraction was minimal, at 610 litre per ton. Fermentation was initiated with a co-inoculation of VL3 and QA23. Wine was left post fermentation on the lees for 7 months with battonage occurring bi-weekly for the first 2 months. Wine was protein and tatarate stabilized before being bottled through coarse filtration.

