

## Aaldering Vineyards & Wines Pinotage Rose 2013

A sublime salmon-colored rosé, lingering with luscious strawberries and raspberries. Barrel-aging results in a wine with divine hints of coconut, caramel and exotic spices.

Charcuterie, bouillabaisse, vitello tonato, veal, vinaigrette based dishes.

**variety :** Pinotage | 100% Pinotage

**winery :** Aaldering Vineyards & Wines

**winemaker :** Dustin Osborne

**wine of origin :** Stellenbosch

**analysis :** alc : 13.46 % vol    rs : 1.73 g/l    pH : 3.38    ta : 6.84 g/l    va : 0.44 g/l    so2 : 105 mg/l    fso2 : 39 mg/l

**type :** Rose    **style :** Dry    **taste :** Fruity

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

**ageing :** A rosé wine made to enjoy right now! Bottled with a DIAM (taint-free) cork closure, in order to ensure optimum freshness. Ideal serving temperature between 14-16°C / 54-58°F.

To add to our increasing portfolio of wines, we decided it was time to add another dimension of colour and quality. Therefore we introduce the maiden Aaldering Pinotage Rose. In order to stay close to the gastronomical purposes of the Aaldering wine range we have made a very special limited first edition of a partially barrel-fermented Pinotage rosé.

**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

**about the harvest:** The grapes were harvested early in the morning.

**in the cellar :** The grapes were then destemmed and lightly crushed. Following this the grapes were lightly pumped to our press and then spent time span of 2-3 hours skin contact in the press. The wine was settled and fermented (selected cultured yeasts and spontaneous fermentation) in Stainless steel and barrels to optimize freshness, structure and fruit profile. Post fermentation, the wine was on gross lees for 5 months. Battonage of the tank and barrels occurred twice a week for the first 2 months. The wine was then protein stabilized, and then received some CMC to stabilize the tartrates, it was bottled with very coarse filtration, to optimize the aromatics and structure and preserve its premium quality even more.

