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Aaldering Shiraz 2011

A powerful wine that bursts with aromas of blackcurrant, cloves, and herbs, intertwined with a rich mouth feel of ripe fruit, pepper spice and supple polished tannins.

Pate, game, carbonade flamande, braised abalone, red bell pepper, coriander, rosemary.

variety : Shiraz | 100% Shiraz
winery : Aaldering Vineyards & Wines
winemaker : Dustin Osborne
wine of origin :
analysis : **alc :** 15 % vol **rs :** 2.39 g/l **pH :** 3.65 **ta :** 5.67 g/l **so2 :** 138 mg/l **fso2 :** 31 mg/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 0 **closure :** Cork



ageing : 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.

in the vineyard : Clone: SH9D and SH1
Soil: Decomposed Granite (Hutton, Clovelly Soils)
Rootstock: Richter 99 and Richter 110
Orientation: South West Facing and North East Facing
Planted: 2000
Altitude: 110-160m above sea level
Hectare: 3.47 ha

The 2011 vintage was characterized by bi fluctuations in climatic conditions, especially high heat and drought in the summer. The winter of 2010 came late, however enough cold units were experienced in order for the vines to rest up sufficiently. Budbreak occurred between beginning and end of August for most varietals, and considerably less rainfall was experienced as well, mid November temperatures started to rise considerably and it stayed this way all the way through until March. Irrigation management became crucial. These weather conditions set the tone for the style of wine that is in the bottle, with considerably more extraction and riper fruit being experienced.

about the harvest: Hand harvested.

in the cellar : EAfter being destemmed and crushed, cold soaking was employed for 3 days and afterwards the juice was inoculated with selected yeast strains to be fermented relatively cool at 28 degrees centigrade. Malolactic fermentation carried out in stainless steel tanks. After 7 months the wine was transferred to French oak barrels, only 15% new oak as the Shiraz has a beautiful elegance of its own which comes out better in 2nd and 3rd fill barrels. After 22 months in French oak barrels the wines were racked and blended. The wine was bottled un fined with a coarse filtration. Only 14.950 bottles being made, a very smart and elegant vintage of Aaldering Shiraz.