

Aaldering Estate Pinotage Rose 2014

A savory sensation of a barrel-fermented rosé with an appealing salmon-pink hue, presented on a canvas of classic red fruits with subtle, lingering elegance that leaves one reminiscing of red fruits, fresh lemon lime minerality with an undertone of vanillabean and spice.

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 : 14 % vol rs : 1.70 g/l pH : 3.55 ta : 6.6 g/l so2 : 146 mg/l fso2 : 40 mg/l

type : Rose **style :** Dry **body :** Full **taste :** Fragrant

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.

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

In general the 2014 vintage was later than the 2013 vintage for Aaldering, grapes destined for Rose production were harvested a full 11 days later than last year. This resulted in perfectly physiologically ripe grapes. Our wines are also officially qualified as "Estate Wines" as per 2014 vintage. The grapes that were used in our winery are grown exclusively in our very own vineyards in Devon Valley, Aalderingestate.

about the harvest: The grapes were harvested early in the morning. Grapes were bunch sorted by hand, taking care to remove any bunches that were not of the required quality.

in the cellar : The grapes were lightly crushed and left on the skins to extract that beautiful salmon pink colour (total of 2 hours on the skins), following this the grapes were pressed. Press fractions were then separated into two fractions namely free run (maximum of 0.4bar) and pressed juice fraction (0.4bar- 1.2bar). Juice was settled and then were inoculated with selected yeast strains (Laffort X16) and then fermented in both stainless steel (60%) and 3rd fill French oak (40%). Post fermentation, the tanks and barrels were batton aged twice per week for the first two months (total 6 months lees contact). The wine was then prepared for bottling with protein and tartrate stabilisation occurring prior to bottling, and was filtered with coarse filtration into the bottle.

