

Aaldering Sauvignon Blanc 2016

Showing lovely tropical aromas with a great natural acidity which results in a very long finish. An even fuller mouth feel than the previous vintage and showing wonderful balance.

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. 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** : 13.05 % vol **rs** : 4.03 g/l **pH** : 3.10 **ta** : 7.63 g/l **va** : 0.41 g/l **so2** : 107 mg/l **fso2** : 41 mg/l

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

pack : Bottle **size** : 0 **closure** : Cork

2017 SAWI Awards - Platinum

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 :

The 2014 vintage saw a very cold and wet winter with extremely even bud burst. The rains continued until late in the growing season and made it more challenging to manage the canopies and keep diseases under control. We had good rains almost throughout the ripening season which eliminated the need for irrigation. This worked in favour of most white varieties and 2014 was one of our best white vintages.

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: This is the third vintage of Aaldering Sauvignon Blanc, produced from well-balanced vines that cropped 9 tons/ha. The grapes were hand-harvested early in the morning and stored in grape cooling stores where necessary.

in the cellar : Grapes were then destemmed and crushed and their environment was kept very reductive as is the best way for Sauvignon Blanc with the use of CO2 and dry ice. Extraction was minimal, at 620L/ton. Fermentation was initiated with a co-inoculation of VL3 and QA23. Post fermentation the wine was left on the lees for 6 months with battonage occurring bi-weekly for the first 2 months, then protein and tatarate stabilized before being bottled through coarse filtration.

