

Aaldering Chardonnay 2015

This wine has a lovely straw yellow colour, with beautiful aromatics of sun-kissed pear and peach which are seamlessly held together by fresh minerality and a hint of piquant vanilla. The palate is full bodied, and in perfect harmony with the creamy yet elegant mouth feel.

Salmon, lobster, smoked seafood, caesar salad, veal, mild creamy sauces and curries, green asparagus, mango, garlic twists.

variety : Chardonnay | 100% Chardonnay

winery : Aaldering Vineyards & Wines

winemaker : Dustin Osborne

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 1.37 g/l pH : 3.41 ta : 6.35 g/l va : 0.32 g/l so2 :
116 mg/l fso2 : 31 mg/l

type : White **style :** Dry **taste :** Fruity **wooded**

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

2017 SAWi Awards - Grand Gold
Decanter April 2017 - 90 points

ageing : Enjoy right now or age up to 5-7 years. Bottled under screw cap, in order to ensure a flawless aging capacity, freshness and elegance. Ideal serving temperature between 12-14°C/54-58°F.

in the vineyard : This wine constitutes the second vintage of Chardonnay crafted by Aaldering Vineyards & Wines.

Clone: CY76

Soil: Decomposed Granite (Hutton, Clovelly Soils)

Rootstock: Richter 99

Orientation: South West Facing

Planted: 2007

Altitude: 110-160m above sea level

Hectare: 3,0 ha

about the harvest: Our 4th vintage making Chardonnay on this farm, has produced something very special! Perfectly ripe, and top quality grapes were harvested on two separate occasions (3rd February and 5th February). Grapes were bunch sorted by hand, taking care to remove any bunches that were not of the required quality.

in the cellar : Thereafter grapes were light crushed and 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 inoculated with selected yeasts namely Lalvin Vason Premium Chardonnay, and a portion was also left to undertake spontaneous fermentation. Fermentation began in stainless steel after which 50% of the must was transferred to 1st, 3rd and 4th Fill 300L barrels for fermentation. Post fermentation, the barrels and tanks were battonaged twice per week for the first two months (total 6 months lees contact). The Chardonnay was then blended; making the blend between 3 components namely free run in stainless, barrel fermented (50%), and pressed juice in stainless steel tanks. The wine was protein and tartrate stabilised prior to bottling, and was filtered with coarse filtration into the bottle.

