

Aaldering Estate Pinotage Blanc 2016

A unique Blanc de Noir that conjures up the intense aromas of stone fruit underlain by a subtle spiciness which adds to the mystic appeal of a well-rounded and creamy palate, with a concentrated mouth feel of marmalade fruits and mineral elegance.

Olives, coquilles St. Jacques, eal, organmeat, saltybites, oilytwists. Ideal serving temperature between 14-16°C/54-58°F.

variety : Pinotage | 100% Pinotage

winery : Aaldering Vineyards & Wines

winemaker : Dustin Osborne

wine of origin :

analysis : alc : 13.5 % vol rs : 2.3 g/l pH : 3.40 ta : 4.5 g/l so2 : 136 mg/l fso2 : 25 mg/l

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

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

ageing : Enjoy right now or age up to 2-3 years. Bottled with a DIAM (taint-free) cork closure, in order to ensure 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

This is the runner up vintage of the highly successful 2012 Pinotage Blanc de but which was produced in limited quantities and also offically qualified as "Estate Wines" as per 2014 vintage. Our 3rd vintage making this exclusive wine on the Aaldering Estate, has produced something very special! Perfectly ripe and top quality grapes were harvested on two separate occasions (3rd February and 5th February).

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

in the cellar : Grapes were lightly 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 was left to undertake spontaneous fermentation in stainless steel. Post fermentation, the tanks 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 occuring prior to bottling, and was filtered with coarse filtration into the bottle.

