

Aaldering Pinotage 2014

A classic Pinotage with strawberry, raspberry and pomegranate aromas coming to the fore. Hints of mocha and forest floor add complexity to the elegant, refined and full bodied palate.

Suckling pig, smoked and Peking duck, lamb, South African potjies, beetroot, hoisinsauce, Oriental spices.

variety : Pinotage | 100% Pinotage

winery : Aaldering Vineyards & Wines

winemaker : Dustin Osborne

wine of origin : Stellenbosch

analysis : alc : 14.91 % vol rs : 1.95 g/l pH : 3.54 ta : 5.48 g/l so2 : 105 mg/l
fso2 : 36 mg/l

type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**

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

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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: 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

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 vine to rest up sufficiently. Bud break occurred between beginning and end of August for most varieties, 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. These weather conditions set the tone for the style of the resulting wine, with considerably more extraction and riper fruit being experienced in the bottle.

about the harvest: The blue Pinotage grapes were harvested in early morning.

in the cellar : The 2011 Pinotage was allowed a more vigorous winemaking regime as the fruit obtained in the cellar was optimally ripe, showing beautiful fruit with a perfect phenolic spectrum. Given this the fruit was inoculated directly the same day as harvest. Pump overs were carried out every 6 hours on this wine, and for 1.5 hours each initially, to maximize extraction from the fruit. Grapes were pressed just as fermentation ceased. The wine went through malolactic fermentation in stainless steel, and was then racked to barrels for maturation. Maturation occurred in 225L French oak barrels for a period of 24 months, after which it was blended to stainless steel for bottling. The wine then went through course filtration into the bottle.

