

Asara Chardonnay Unwooded 2004

The unwooded Chardonnay from Asara is a two vineyard wine: a rich and rewarding experience of pure grape pleasure. Aromas of ripe peaches and fresh lemons combine to offer you a delicious, flavourful wine with a zesty crisp taste.

Serve this wine with a tasty salad, seafood or poultry dishes, always with good company.

variety : Chardonnay | 100% Chardonnay

winery : Asara Wine Estate and Hotel

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.4 g/l pH : 3.45 ta : 5.3 g/l

type : White

pack : Bottle

John Platter 2005 - 3 Stars

Silver Medal - Michelangelo International Wine Awards 2004

Veritas Awards 2005 - Bronze

in the vineyard : Age: 5 to 10 years old

Clone: CY3

Rootstock: Richter 99

Soil type: Tukululu

Trellising: Extended double Perold

Plant spacing: 1.2m by 2.5m

about the harvest: Grapes were harvested at optimum flavour potential from two vineyards, one 5 years old and one ten years old. Selective handpicking and further hand sorting on the conveyor at our cellar ensured that only the best grapes were used for this vintage.

in the cellar : Very healthy grapes provided by our Viticulturist and his team, enabled us at the cellar to take the grapes in with minimal sulphur at crush and do a natural ferment in a stainless steel tank until dryness. After fermentation the wine was kept in contact with the yeast lees for three months. This provides rich flavours on the palate.

Estate bottled on 20 May 2004.

