

Asara Spirit of Chenin 2004

The attractive yellow golden colour and viscosity in the glass suggests that the wine is intense and concentrated but elegant. There are many different aromas that intertwine and show as the wine opens in the glass, ranging from creamy vanilla to toasted hazelnuts and brandied cherries with some ripe dried peachy notes in the middle. The taste lingers with a good balance between oak and tropical fruit and the mild sweetness is well supported by the acidity of the wine

variety : Chenin Blanc | 100% Chenin Blanc

winery : Asara Wine Estate and Hotel

winemaker : Jan Van Rooyen

wine of origin : Stellenbosch

analysis : alc : 20.2 % vol rs : 108.3 g/l pH : 3.35 ta : 6.2 g/l

type : Fortified **wooded**

pack : Bottle **closure :** Cork

ageing : Drink until 2012.

in the vineyard : The 2004 Vintage will be remembered for the return of an old friend after six years of absence, i.e. the White Port made from Chenin Blanc grapes. It is, therefore, with great pleasure that we present this wine as the second offering of the Spirit of Chenin to all our loyal clients who have been enjoying this fine product from our cellar.

The Chenin Blanc that was used for this wine grows in a valley on the highest part of the farm. Here the grapes can ripen slowly until the desired sugar level is reached.

Age: 11 years old

Clone: KVV

Rootstock: Richter 99

Soil Type: Oakleaf red brown

Trellising: Extended double Perold

Plant Spacing: 1m x 2.7m

about the harvest: Analysis at harvest showed a sugar content of 26.6° Balling, with an acidity of 5.8 g/l and a 3.52 pH.

in the cellar : In order to obtain some authentic grape characters in the final wine, the juice is fermented for a short period of around 10 days. Thereafter the young wine was fortified with brandy spirit (which means that we add the brandy spirit to stop the fermentation while there is still some natural grape sugar in the wine).

Now the young port is barrel matured for 14 months in French oak casks. The ratio of new to third fill barrels was 50:50. At the end of the barrel maturation the wine was racked out of the barrels to a stainless steel tank and stabilised. The sugar content is elegant and drier rather than overtly sweet.

Estate bottled on 5 December 2006 after a bulk filtration.

The production was 9,700 x 375ml bottles.

