

Asara Chardonnay Unwooded 2005

The unwooded style of our Chardonnay: it is daring, it is fashionable and unmistakably Asara. Furthermore, we now provide you with a wine that is lower in kilojoules, yet fruity and flavourful to the last drop – enjoy this celebration of a new approach to Chardonnay with our compliments.

The unwooded Chardonnay from Asara is 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 (note the nuance of freshly cut cucumber in the aftertaste).

variety : Chardonnay | 100% Chardonnay

winery : Asara Wine Estate and Hotel

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 12,5 % vol rs : 1.5 g/l pH : 3.39 ta : 6.9 g/l

type : White

pack : Bottle

International Wine & Spirit Competition - Silver
Silver Medal - Concours Mondial de Bruxelles 2006

ageing : Drink until the end of 2007.

in the vineyard : Age of vines: 7 & 3 years old

Clone: CY3

Rootstock: Richter 99

Trellising: Extended Double Perold

Plant Spacing: 1.2m x 2.6m

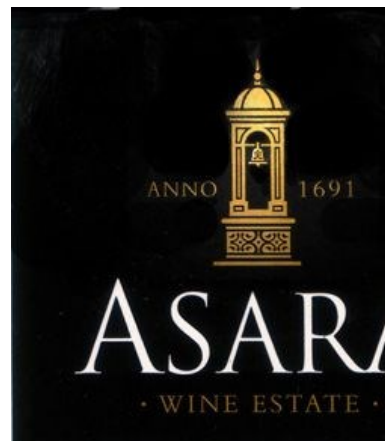
Soil Type: Tukulu and Vilafonté

about the harvest: Grapes were harvested at a lower sugar level than the previous year to provide a more optimum flavour potential. Selective handpicking from four different sites on the Estate 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. The juice was fermented 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 30 June 2005.

The production was 10,500 x 750ml bottles and 2,000 x 375 ml bottles. A further bottling can follow early in 2006.



2005

CHARDONNAY
UNWOODED

STELLENBOSCH

GROWN, MATURED AND BOTTLED
ON THE ASARA ESTATE