

Asara Ivory 2005

An unwooded wine for all occasions blended from 71% Sauvignon Blanc and 29% Chardonnay. The Sauvignon Blanc portion contributes aromas of green-fruit and asparagus, whilst the Chardonnay contributes more soft citrus fruit flavours to smooth the palate.

variety : Sauvignon Blanc | 71% Sauvignon Blanc, 29% Chardonnay

winery : Asara Wine Estate and Hotel

winemaker : Jan Van Rooyen

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 2.5 g/l pH : 3.32 ta : 6.6 g/l

type : White

pack : Bottle

ageing : Drink until the end of 2007.

in the vineyard : The concept for our Asara Ivory was created in 2001 to fulfil the need for a quality white wine that is unpretentiously delicious. As you know by now, it is partner to the 2000 vintage Ebony (See detailed notes on the 2000 Asara Estate Ebony to complete the Ebony-and-Ivory experience). During the past five vintages we have proven that this blend of 71% Sauvignon Blanc and 29% unwooded Chardonnay is here to stay. The Sauvignon contributes an appealing freshness to this wine and the Chardonnay portion - which was fermented in stainless steel tanks - compliments the fruity bouquet and supplies a dimension of suppleness to the palate.

about the harvest: The grapes for the Ivory are harvested at ca 22.5° Balling. At this level of maturity we have a perfect balance of flavour and freshness.

in the cellar : he concept for our Asara Ivory was created in 2001 to fulfil the need for a quality white wine that is unpretentiously delicious. As you know by now, it is partner to the 2000 vintage Ebony (See detailed notes on the 2000 Asara Estate Ebony to complete the Ebony-and-Ivory experience).

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The Sauvignon Blanc and Chardonnay juice is fermented separately in stainless steel tanks for two and a half weeks at 12 to 14° Celsius. After the fermentation has been completed the wine is allowed to mature in contact with the yeast lees (dead yeast cells) for ca. two months. This resting period of yeast contact allows the wine to settle and become clear.

As soon as the wine is ready for blending, each tank is tasted and rated according to flavour and style before the trial blends are made up. The final blend was: 71% Sauvignon Blanc (block B6), 29% Chardonnay (younger vines fom block D3 and older vines from E13).

Estate bottled on 18 August 2005 after a bulk filtration.

A total production of 7,300 x 750 ml and 2,600 x 375 ml bottles were recorded. (There is 20,000 litre more to be bottled at a later stage.)

