

## Asara Ivory 2006

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. The fruit, acidity and sweetness are excellently balanced.

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

**winery :** Asara Wine Estate and Hotel

**winemaker :** Jan Van Rooyen

**wine of origin :** Stellenbosch

**analysis :** alc : 13 % vol    rs : 2.8 g/l    pH : 3.30    ta : 5.9 g/l

**type :** White

**pack :** Bottle    **closure :** Cork

2007 Old Mutual Trophy Wine Show - Bronze Medal (75/100)

**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 six vintages Ivory proved 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 compliments the fruity bouquet and supplies a dimension of suppleness to the palate.

### Viticulture - Sauvignon Blanc

Age: 5 - 12 years

Clone: SB 24 and SB 31

Rootstock: Richter 110

Trellising: Extended Double Perold

Soil Type: Tukululu and Oakleaf

Plant spacing: 1.2m by 2.7m

### Viticulture - Chardonnay

Age: 7 - 12 years

Clone: CY 3

Rootstock: Richter 99 and R110

Trellising: Extended Double Perold & Hedge

Soil Type: Tukululu and Villafontes

Plant Spacing: 1.2m by 2.5m

**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 :** 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. This year we selected two vineyards of each variety, one older and one younger, to give you the perfect balance between freshness and flavour.

