

## Asara Sauvignon Blanc 2007

This wine perfectly displays the terrain specific qualities of Asara's Sauvignon vineyards. Aromas of zesty bell pepper, asparagus and green apple, follow through to the palate, where you will find young gooseberry and kiwi-fruit flavours on the aftertaste. It finishes with crisp, rounded freshness that gives way to complexity in green flavours and soft fruity notes.

While the wine is young it serves as an excellent aperitif, however, once the wine reaches its full potential at ca. 12 months of age, it becomes a good partner to summer greens and light seafood dishes.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Asara Wine Estate and Hotel

**winemaker :** Jan van Rooyen

**wine of origin :** Stellenbosch

**analysis :** alc : 13.8 % vol rs : 2.6 g/l pH : 3.4 ta : 6.0 g/l

**type :** White **taste :** Fruity

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

Veritas 2007 - Bronze

John Platter Wine Guide - 3 Stars

**ageing :** The wine shows at its best once it has been in the bottle for about 12 months.

**in the vineyard :** At Asara Estate, the Sauvignon Blanc vineyards grow on slopes facing False Bay, where cool Atlantic sea breezes and excellent canopy management create a superb basis to grow fine Sauvignon Blanc grapes. By employing a reductive winemaking technique the oxidation of sensitive flavours in the grape juice is prevented (refer to Harvest notes below). For this 2007 Asara Wine Estate Sauvignon we used grapes from two vineyards - the result is a quality wine yielding both tropical fruit and green flavours that are true to the variety.

Age: 11 years old

Clone: RY13 + SB31

Rootstock: Richter 99 & 110

Trellising: Extended Double Perold

Plant Spacing: 1.2m by 2.6m

Soil Type: Tukululu Yellow Brown Gravel

**about the harvest:** We harvested the grapes for this wine from 2 vineyards on 2 different slopes on the estate. Hand picking took place on 2 and 13 February, in the early hours of the morning while the ambient temperatures in the vineyards were low.

The first grapes came in from site no B6 at 22 °B with a total acid of 6.3 g/l and a pH of 3.3, the second batch from site no F13 at 22.8 °B with an acidity of 6.9 g/l and 3.3 pH.

**in the cellar :** At the cellar the grapes were sulphited and covered with a blanket of carbon dioxide gas to prevent oxidation of the flavours (reductive method). Mashed grapes were cooled down to below 10° C and given 12 hours of skin contact. The use of these two methods results in optimum flavour extraction and adds structure to our Sauvignon. Fermentation took place over two to three weeks at 12 to 14°Celsius. Six months of maturation in contact with the yeast lees ensured the development of the desired richness in flavour.

Estate bottled on 27 June 2007 after a bulk filtration.

