

## Verdun Interlude Blanc 1998

This fragrant off-dry blend offers rich citrusy, lemon lime Chardonnay with honeyed baked bread characteristics together with herbaceous spicy Gewürztraminer nuances. Serve well chilled at 7 Å°C. Will accompany white meat, fish, pasta, pizza or spicy dishes. May be enjoyed now or over a period of two years.

variety : Chardonnay | Chardonnay, Gewurztraminer

winery : Asara Wine Estate and Hotel

winemaker : Marius Lategan

wine of origin :

analysis : alc : 13.0 % vol rs : 4.3 g/l pH : 3.47 ta : 6.8 g/l

ageing : 2 - 3 Years

**in the cellar :** The intention of making a blended white wine under our alternate label is to have a fruity palate pleasing lighter style of food wine within the Verdun portfolio. Whereas the previous blend was made up of four variatals this years blend is made up of two matching variatals, Chardonnay and Gewürztraminer.

The Chardonnay was picked ripe and wholebunch pressed. Fermentation was slow and controlled, this together with a periodic stirring of the lees resulted in enhanced baked bread and honey flavours.

The Gewürztraminer was destalked and soft crushed before giving 24 hr skin contact to optimise flavour extraction.

These two components were then blended in a ratio of 70% Chardonnay and 30% Gewürztraminer.



## Asara Wine Estate and Hotel

Stellenbosch

+27.218888000

www.asara.co.za