

Verdun Chardonnay 1998

A bright lemon-straw colour the wine has a forthcoming and inviting citrus nose complemented by the subtle use of French oak from Burgundy, the home of Chardonnay. A dry racy wine, the palate is lively with fruit and the toastiness of the wood complementing one another in perfect harmony. The wine is an elegant example of a quality Chardonnay.

variety : Chardonnay | Chardonnay

winery : Asara Wine Estate and Hotel

winemaker : Marius Lategan

wine of origin :

analysis : alc : 13.5 % vol rs : 1.5 g/l pH : 3.6 ta : 5.6 g/l

ageing : 3 - 5 Years

in the cellar : Verduns ideal terroir and meso-climate once again bless you the consumer, with a vineyard designated wine. Grown, cultivated and manicured out in the field and handcrafted to the outmost by means of traditional techniques in the cellar. The well managed canopy protected bunches against direct sunlight penetration and thereby accumulated flavour in what can be considered as a warm vintage.

Grapes were harvested by hand in 20 kg lugboxes to ensure the best quality fruit was delivered to the cellar. The press juice was split into two components, one component was fermented in French oak and the other in tank. The tank component was fermented at lower temperatures to enhance the melon and citrus flavours. Both components were fermented "Sur-Lie" and battonage was performed on the barrel component weekly.

Within the final blend 60% was barrelfermented, 50% new French oak and 50% second fill and 75% underwent malo-lactic fermentation. The remaining 40% was made up by the tank fermented component.

