

## Verdun Sauvignon Blanc 1998

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**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Asara Wine Estate and Hotel

**winemaker :** Marius Lategan

**wine of origin :**

**analysis :** alc : 13.0 % vol   rs : 2.5 g/l   pH : 3.30   ta : 6.7 g/l

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**ageing :** 2 - 3 Years

**in the cellar :** The outstanding terrior with cool slopes facing maritime breezes is ideal for the production of quality Sauvignon Blanc.

In order to negate the effects of a warmer vintage and to maintain the cool climate flavour spectrum strived for it was necessary to increase the trellis wire height and adjust summer pruning to create a cool canopy over the bunches. This enhanced microclimate produced ripe healthy grapes, which were handpicked at optimal ripeness in the cool of the day and transported to the cellar in 20 kg lug-boxes.

The grapes were whole bunch pressed and handled reductively (exposure to oxygen prevented) to maintain maximum flavours.

This fresh Sauvignon Blanc has an aroma spectrum of newly cut grass, gooseberries and ripe fig, which carries through well from the nose to the palate. It has a clean, youthfulness on entry with a full mid-palate mouthfeel and ripe fruit flavours. A balance which shows a well developed wine. Serve slightly chilled accompanying spicy chicken, eastern food or seafood.

