

Asara Cabernet Sauvignon Blanc 2007

This unique wine offers floral aromas combined with the small of yellowe apples. The taste is elegant and reminds of deciduous fruits, like pears and peaches.

With certain characteristics that remind of a good German Riesling, this wine will pair excellently with spicy foods, like a coconut mild Thai Green Curry, or alongside a traditional Ceasar salad. This wine also goes particularly well with South African style braaied Snoek with creamy potato bake.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Asara Wine Estate and Hotel

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 12.88 % vol rs : 2.2 g/l pH : 3.54 ta : 5.7 g/l

type : Rose **style :** Dry **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Asara estate once again presents you with a wine that is enlivened by the unexpected. Our new White Cabernet is a one of a kind creation, specially made to celebrate the launch of new the Asara Wine Estate & Hotel. A white wine made from red grapes, it will capture your imagination with its unique aromas and flavours.

Viticulture

Age of vines: 14 - 18 years old

Clone: CS27A

Rootstock: Richter 99 & MGT 101-14

Soil type: Tukul yellow brown gravel

Trellising: 5 wire movable Perold system

Plant spacing: 1.2 m by 2.7 m

about the harvest: The grapes were harvested early to provide a crisp and green character to the wine.

in the cellar : After harvesting the grapes underwent a top secret procedure that created the first South African White Cabernet Sauvignon.

Bottled: 3 September 2007

Production: 3900 x 750ml bottles.

