

Asara Chardonnay Unwooded 2008

The unwooded Chardonnay from Asara is a rich and rewarding experience of pure grape pleasure. Aromas of ripe yellow apple and the nuance of limes on the palate combine to offer you a delicious, flavourful wine with a zesty crisp taste.

Ideal with a tasty salad, light al fresco summer food or as an appetiser... and always with good company!

variety : Chardonnay | 100% Chardonnay

winery : Asara Wine Estate and Hotel

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 13.58 % vol rs : 2.3 g/l pH : 3.58 ta : 6.2 g/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : The unwooded style of our Chardonnay: it is daring, it is fashionable and unmistakably Asara. Two very special sites were chosen for this vintage. Enjoy this celebration of a new approach to Chardonnay with our compliments - fruity and flavourful to the last drop.

Viticulture

Age of vines: 14 & many years old

Clone: CY3 & unknown

Rootstock: Richter 110

Trellising: Extended Double Perold

Plant Spacing: 1.2m x 2.6m

Soil Type: Tukulu and Villafonte

about the harvest: Grapes were harvested during the last week of February at 22Â° Balling which provided more optimum flavour potential. Selective handpicking from two different sites on the Estate and further hand sorting on the conveyor at our cellar ensured that only the best grapes were used for this wine.

in the cellar : Very healthy grapes provided by our vineyard team, enabled us at the cellar to take the grapes in with minimal sulphur at crush. The juice was fermented in a stainless steel tank until dryness. After fermentation the wine was kept in contact with the yeast lees for 5 months. This provides rich flavours on the palate.

Estate bottled on 21 May 2008.

