

Asara Ivory 2008

An unwooded wine for all occasions blended from 71% Sauvignon Blanc and 29% Chardonnay. The Sauvignon Blanc portion contributes aromas of green-fruit (kiwi, passion fruit and green apple) and asparagus, whilst the Chardonnay contributes more soft citrus fruit flavours to smooth the palate. Excellently balanced fruit, acidity and sweetness.

variety : Sauvignon Blanc | 71% Sauvignon Blanc, 29% Chardonnay (unwooded)

winery : Asara Wine Estate and Hotel

winemaker : Jan Van Rooyen

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 2.1 g/l pH : 3.53 ta : 6.0 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : Here it is again: the quality white wine that is unpretentiously delicious. "Don't even blink, just drink it... and enjoy it" is the words with which our winemaker sends this lovely wine to you. As you know by now, it is partner to the 2003 vintage Ebony (See detailed notes on the 2003 Asara Estate Ebony to complete the Ebony-and- Ivory experience). The past six vintages of Ivory proved that this blend of 71% Sauvignon Blanc and 29% unwooded Chardonnay is here to stay. The Sauvignon gives an appealing freshness to the Ivory and the Chardonnay complements the fruity bouquet and supplies a dimension of suppleness to the palate.

Viticulture - Sauvignon Blanc

Age: 6 - 13 years

Clone: SB 21 and SB 31

Rootstock: Richter 110

Trellising: Extended Double Perold

Soil Type: Tukulu and Oakleaf

Plant spacing: 1.2m by 2.7m

Viticulture - Chardonnay

Age: 8 - 13 years

Clone: CY3

Rootstock: Richter 99 and R110

Trellising: Extended Double Perold Hedge

Soil Type: Tukulu and Villafontes

Plant Spacing: 1.2m by 2.7m

about the harvest: The grapes for the Ivory are harvested at ca 22.5Â° B. At this level of maturity we have a perfect balance of flavour and freshness.

in the cellar : The Sauvignon Blanc and Chardonnay juice is fermented separately in stainless steel tanks for two and a half weeks at 12Â° to 14Â° Celsius. After the fermentation has been completed the wine is allowed to mature in contact with the yeast lees (dead yeast cells) for ca two months. This resting period of yeast contact allows the wine to settle and become clear.

As soon as the wine is ready for blending, each tank is tasted and rated according to flavour and style before the trial blends are made up. This year we chose two vineyards of each variety, one older and one younger, to give you the perfect balance between freshness and flavour.

