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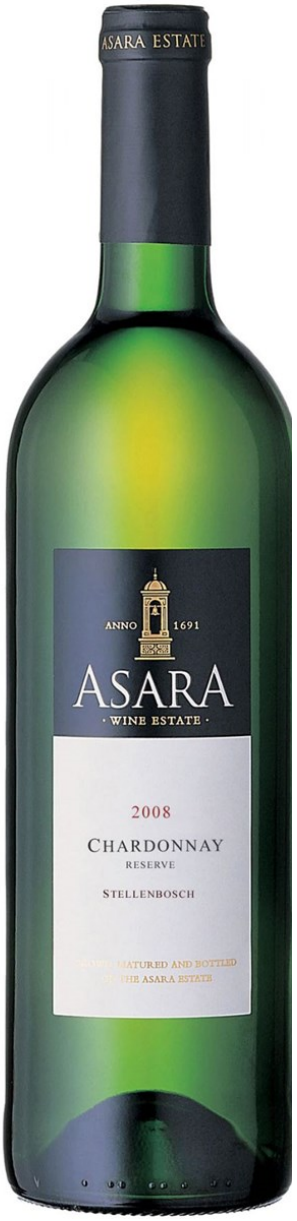
Asara Chardonnay Reserve 2008

Asara Chardonnay Reserve derives its complexity from 13 months of contact with the full yeast compliment in the barrel. There is elegance and power in the fresh citrus and creamy vanilla aromas. On the palate you will also experience the subtle integration of Chardonnay fruit flavours with French oak characteristics as well as a lingering taste of marmalade and buttered toast.



variety : Chardonnay | 100% Chardonnay
winery : Asara Wine Estate and Hotel
winemaker : Jan van Rooyen
wine of origin : Stellenbosch
analysis : **alc :** 14 % vol **rs :** 2.3 g/l **pH :** 3.44 **ta :** 6.4 g/l
type : White **style :** Dry **wooded**
pack : Bottle **closure :** Cork

in the vineyard : The terroir and meso-climate of Asara Estate is fully expressed in this Chardonnay. A well managed canopy and excellent vineyard treatment by our viticulturist, Pieter Rossouw and his team enabled us to harvest at full ripeness for this style of wine. As a result, Asara Chardonnay Reserve is created to celebrate the maximum potential of this variety to all lovers of excellence.

Viticulture
Age: 11 years old
Clone: CY3
Rootstock: Richter 99 & 110
Soil type: Tukulu and Villafontes
Trellising: Ext Double Perold and 5 wire Hedge
Plant spacing: 1.2m x 2.5m

about the harvest: By using selective handpicking from two vineyards (block E13 and D3) we ensured that the juice quality for this Chardonnay is excellent: the fruit flavours are well preserved and the taste of the juice is powerful.

in the cellar : Instead of whole bunch pressing, we crushed the grapes and gave a short period of skin contact at low temperature. This was followed up by delicate pressing cycle in the pneumatic press. After settling in stainless steel tanks at a low temperature (10° C) for 48 hours, a high quality clear juice could be sent to fermentation.

Our Chardonnay is made in a rich and full-flavoured style. We enhance the richness and depth of flavour by: (1) inoculating half of the juice compliment with a Burgundy yeast strain, (2) allowing half to undergo natural fermentation, (3) exclusively using French oak barrels, and (4) by keeping the wine in contact with the yeast lees for 13 months (a true sur lie). The ratio of new to second-fill and thirdfill oak was 45% - 42% - 13%. After maturation, the barrels were emptied into a tank and the wine was stabilised and bulkfiltered before bottling.