

Asara Ivory 2009

An unwooded wine for all occasions blended from 60% Sauvignon Blanc and 40% Chardonnay. The Sauvignon Blanc portion contributes aromas of green-fruit and asparagus, whilst the Chardonnay contributes more soft citrus fruit flavours to smooth the palate.

variety : Sauvignon Blanc | 60% Sauvignon Blanc, 40% Chardonnay (unwooded)

winery : Asara Wine Estate and Hotel

winemaker : Jan Van Rooyen

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 1.6 g/l ta : 5.5 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : Viticulture - Sauvignon Blanc

Age: 6 - 13 years

Clone: SB 24 and SB 31

Rootstock: Richter 110

Trellising: Extended Double Perold

Soil Type: Tukululu and Oakleaf

Plant spacing: 1.2m by 2.7m

Viticulture - Chardonnay

Age: 8 - 13 years

Clone: CV3

Rootstock: Richter 99 and R110

Trellising: Extended Double Perold & Hedge

Soil Type: Tukululu and Villafontes

Plant Spacing: 1.2m by 2.5m

about the harvest: The grapes for the Ivory are harvested at ca 22.5° 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 12° to 14° C. After the fermentation has been completed the wine is allowed to mature in contact with the yeast lees (dead yeast cells) for 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.

