

Verdun Interlude Blanc 1999

Bright green gold hue. Aromas of ripe peach and yellow melon are followed by fresh asparagus and grassy bell pepper that leads onto the palate. The mouthfeel is crisp with zesty fresh fruit and a dry finish.

variety : | Blend

winery : Asara Wine Estate and Hotel

winemaker : Marius Lategan

wine of origin :

analysis : alc : 13.0 % vol rs : 2.5 g/l pH : 3.27 ta : 6.0 g/l

ageing : Drink now but will last for up to 2 years.

in the cellar : The intention of making a blended white wine under our alternate label is to have a fruity, palate pleasing light-medium style of food wine within the Verdun portfolio. This year's blend is made up of three varietals, Sauvignon Blanc, Chenin Blanc and Gewürztraminer. The components used in this wine were selected by an expert panel to meet our intention. All varietals were handpicked at optimum ripeness and pressed in a pneumatic bag press.

The Sauvignon Blanc spent a period of six weeks on the lees (dead yeast cells) and a small portion (5 %) spent 6 months ageing in small French oak barrels.

The Chenin Blanc component was handled in the same way as our premium label Chenin Blanc, 66 % was barrel fermented in French oak with battonage (stirring up dead yeast cells) and then aged in oak for 12 months. The balance was tank fermented to enhance the fresh fruit character of the varietal.

Gewürztraminer, being a floral, fruit driven varietal, was tank fermented at 13 Â°C to maintain a slow gentle fermentation process which protected the gentle rose petal perfume characteristics.

The final blend is:

69% Sauvignon Blanc 14% Chenin Blanc

17% Gewürztraminer

