

Verdun Chardonnay Reserve 1999

On judging the wine you will find a bright yellow straw colour, with aromas of soft citrus lemon peel and fresh zesty bread dough integrated with new oak, followed by light nuances of rich creamy butterscotch. On the palate, full rounded biscuity vanilla cream and good citrus fruit lasts well with fresh, crisp fruit acidity. Rich and creamy on entry leading to fresh lime citrus with lovely integrated wood flavours.

variety : Chardonnay | Chardonnay

winery : Asara Wine Estate and Hotel

winemaker : Jan Van Rooyen

wine of origin :

analysis : alc : 13.5 % vol rs : 2.50 g/l pH : 3.55 ta : 5.7 g/l

ageing : 5 years +

in the cellar : Verdun Estate's terroir and meso-climate is fully expressed in this Chardonnay. The well managed canopy and excellent vineyard treatment during the growing year enabled us to harvest at full ripeness. This, combined with new and traditional winemaking techniques resulted in a superb wine. We decided therefore, to release a special barrel selection as the Verdun Estate Chardonnay Reserve for this vintage "pure liquid gold."

We have two blocks of Chardonnay on opposing slopes with varied terroir, which influence varietal characteristics, giving a complex full flavoured Chardonnay. The yield was restricted to 6,2 ton/ha to ensure flavour concentration. Picking was done by hand into 20 kg lugboxes and conveyed into the press "wholebunch" after final sorting by hand.

The juice was inoculated in tanks before it was transferred to small French oak barrels. During the latter part of fermentation in barrel we started battonage (stirring up dead yeast cells) to enhance the depth of palate. After alcoholic fermentation the wine underwent malolactic fermentation which provides microbial stability.

This Chardonnay Reserve was 50 % 1st and 2nd fill French barrel fermented and the other 50 % was tank fermented. Each of these components was aged for 11 months in 1st and 2nd fill French oak barrels. The objective with this wine was to create a balanced Chardonnay displaying a full flavour spectrum normally found in a well-wooded Chardonnay. This has been achieved, as the wine is firm, yet rounded and supple.

Asara Wine Estate and Hotel

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