

Verdun Sauvignon Blanc 1999

The wine exhibits true Sauvignon Blanc aromas with layers of newly cut grass, green bell peppers and tropical fruit. A good, clean fresh palate on entry, the mid-palate is full and rounded with a fruity crispy backbone. The wine finishes with a hint of creamy asparagus.

Bottle aged for 3 months prior to release.
Release date: March 2000.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Asara Wine Estate and Hotel

winemaker : Marius Lategan

wine of origin :

analysis : alc : 13.5 % vol rs : 1.6 g/l pH : 3.33 ta : 7.6 g/l

ageing : Drink now or within the next 2 years.

in the cellar : At Verdun our Sauvignon Blanc is grown on cool sea facing slopes to capture the cool breezes and with excellent canopy management this contributes to a fine, fruity, cool climate Sauvignon Blanc. The grapes were handpicked in 20 kg lugboxes during the early hours of the morning and then finally sorted on the conveyor belt to ensure only healthy ripe fruit went into the press. The yield was controlled at 4,5 t/ha to ensure maximum flavour concentration.

Pressing was done "wholebunch" and as reductively as possible. This reductive process ensures minimal oxidization of juice to capture the freshness and zesty characteristics of Sauvignon Blanc.

After cold fermentation the wine was left on the lees for six weeks to enhance the body, roundness and mouthfeel. A small portion, 5 %, of the wine, was placed in first fill French oak to provide an added dimension and complexity. This resulted in an excitingly typical Verdun Sauvignon.

Asara Wine Estate and Hotel

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