

Asara Chardonnay Reserve 2010

A wine with fresh citrus and creamy vanilla aromas, with a palate of subtle Chardonnay fruit flavours married with French oak. Also a lingering taste of marmalade and buttered toast.

variety : Chardonnay | 100% Chardonnay

winery : Asara Wine Estate and Hotel

winemaker : Francois Joubert

wine of origin : Stellenbosch

analysis :

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

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.

