

Asara Sauvignon Blanc 2010

This wine perfectly displays the terrain specific qualities of Asara's Sauvignon vineyards. Rich aromas of bell pepper and green tropical fruit on the palate. It has a crisp, rounded freshness with a lingering aftertaste. It finishes with crisp, rounded freshness. The wine shows at its best once it has been in the bottle for about 6 months; intense freshness gives way to complexity in green flavours and soft fruity notes.

This elegant wine is excellent paired with creamy pasta dishes, for example tagliatelle carbonara or three cheese gnocchi. Seafood dishes such as soft shell crab, freshly steamed crayfish and grilled lemon kingklip.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Asara Wine Estate and Hotel

winemaker : Francois Joubert

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.9 g/l pH : 3.34 ta : 6.1 g/l

type : White **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard : Soil type: Tukulu Yellow Brown gravel

Clone: RY13 & SB31

Trellising: Extended Double Perold

Plant spacing: 1.2m by 2.6m

Rootstock: Richter 99 and 110

about the harvest: We harvested the grapes for this wine from 2 vineyards on 2 different slopes on the estate. Hand picking took place in February, in the early hours of the morning while the ambient temperatures in the vineyards were low.

in the cellar : The first grapes came in from site no B6 at 22 °B with a total acid of 6.3 g/l and a pH of 3.3, the second batch from site no F13 at 22.8 °B with an acidity of 6.9 g/l and 3.3 pH. At the cellar the grapes were sulphited and covered with a blanket of carbon dioxide gas to prevent oxidation of the flavours (reductive method). Mashed grapes were cooled down to below 10° C and given 12 hours of skin contact. The use of these two methods results in optimum flavor extraction and adds structure to our Sauvignon. Fermentation took place over two to three weeks at 12 to 14° C. Bottled after a bulk filtration.

