

## Asara Sauvignon Blanc 2011

This wine displays the characteristics that you would find in a typical Stellenbosch Sauvignon Blanc. Aromas of lemon zest, white peach and green melon dominates the nose and follows through onto the palate with clean crisp citrus aromas and a medley of tropical fruits.

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 : 13.24 % vol   rs : 1.7 g/l   pH : 3.33   ta : 6.4 g/l

**type** : White   **style** : Dry   **taste** : Fruity

**pack** : Bottle   **closure** : Screwcap

**ageing** : The racy acidity in the back palate ensures at least two years age ability.

**in the vineyard** : At Asara Estate, the Sauvignon Blanc vineyards grow on slopes facing False Bay, where cool Atlantic sea breezes and excellent canopy management create a superb basis to grow fine Sauvignon Blanc grapes. By employing a reductive winemaking technique the oxidation of sensitive flavours in the grape juice is prevented (refer to Harvest notes below). For this 2011 Asara Wine Estate Sauvignon we used grapes from two vineyards - the result is a quality wine yielding both tropical fruit and green flavours that are true to the variety.

### Viticulture

Age of vines: B6 - 18 years old | F13 - 15 years

Soil type: Tukululu Yellow Brown gravel

Clone: SB317 & SB032C | SB242A & B

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 the beginning of February, in the early hours of the morning while the ambient temperatures in the vineyards were low. The first grapes came in from site no B6 at 22°B with a total acid of 7 g/l and a pH of 3.3, the second batch from site no F13 at 21°B with an acidity of 7.4 g/l and 3.3 pH.

**in the cellar** : 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°, lightly pressed and juice left for settling at 10°C for ± 2 days. Fermentation took place over two to three weeks at 12 to 14° Celsius. Bottled after a bulk filtration.

