

Solms-Astor Vastrap 2011

Easy-drinking fruity style, produced from classic South African cultivars. Semillon ('Groen druif') has been grown in Franschhoek for some 300 years. Chenin Blanc has unique characteristics in South Africa.

Enjoy it on its own, or at any informal occasion, poolside or picnic. Will pair well with fish or pizza.

variety : Chenin Blanc | 61% Chenin Blanc, 36% Semillon, 3% Riesling

winery : Solms-Delta Wine Estate

winemaker : Hilko Hegewisch

wine of origin :

analysis : alc : 12.5 % vol rs : 3.6 g/l pH : 3.43 ta : 6.2 g/l

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

pack : Bottle **closure :** Screwcap

in the vineyard : Label detail: *Vastrap* (trample) music unites Khoesan trance-dance with Dutch folk music. Played on anything: concertinas, home-made violins, banjos and 'blik-kitaars'. The traditional excuse for a Vastrap party was the trampling of a newly laid cow-dung floor, but the ancestors are said to have preferred the open air.

The Name: The name of the wine combines Richard Astor's love of music with his dislike of pomposity. Approachable and well-priced, this is a fun wine, with no pretensions, backed by the Solms-Delta reputation for quality.

History of farm: The more than 320 year old Franschhoek farm has reclaimed its historic role as a wine estate under the direction of Prof. Mark Solms, a world-renowned neuroscientist.

in the cellar : Style of Wine: White Cape blend

Vinification: No skin contact, reductive wine-making style to retain upfront fruit flavours. Classic 'old Cape' cultivars. The aromatic Riesling was added to provide a spicy component.

Maturation: Partially in second and third fill barrels but mostly in stainless steel tanks. Lees contact for 9 months.

