

Asara Ivory 2011

Our Ebony & Ivory blends are easy drinking, every day wines that aim to satisfy a wide spectrum of tastes. Enjoy on its own, or with food but always with good company!

This is an unwooded wine made of a blend of 65% Sauvignon Blanc and 35% Chenin Blanc. The wine displays a clear light straw colour with aromas of winter melon, pear, ripe tropical fruits and papaja.

Green figs, melon and canned pears can be found on the palate which finishes with a well balanced fruity, acidic aftertaste.

variety : Sauvignon Blanc | 50% Sauvignon Blanc, 50% Chardonnay

winery : Asara Wine Estate and Hotel

winemaker : Francois Joubert

wine of origin : Stellenbosch

analysis : alc : 13.74 % vol rs : 3.2 g/l pH : 3.41 ta : 5.8 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : Here it is again: the quality white wine that is unpretentiously delicious. "Don't even blink, just drink it... and enjoy it" is the words with which our winemaker sends this lovely wine to you. As you know by now, it is partner to the 2009 vintage Ebony. (See detailed notes on the 2009 Asara Estate Ebony to complete the Ebony-and-Ivory experience). The past eight vintages of Ivory proved that this blend of Sauvignon Blanc and unwooded Chardonnay. This year our winemaker went for a different blend with 65% Sauvignon Blanc and 35% Chenin Blanc.

Age: (Sauvignon Blanc) 9 and 14 years old

Age: (Chenin Blanc) 8 and 13 years old

Clone:(Sauvignon Blanc) SB 242B & SB317A

Clone:(Chenin Blanc) SN1064B

Rootstock: (Sauvignon Blanc) Richter 110

Rootstock: (Chenin Blanc) Richter 99 and R110

Trellising: (Sauvignon Blanc) Ext. Double Perold

Trellising: (Chenin Blanc) Ext Double Perold & Hedge

Soil Type: (Sauvignon Blanc) Tukulu and Oakleaf

Soil Type: (Chenin Blanc) Tukulu and Villafontes

Plant spacing: (Sauvignon Blanc) 1.2m by 2.7m

Plant spacing: (Chenin Blanc) 1.2m by 2.5m

about the harvest: The grapes for the Ivory are harvested at ca 23° B. At this level of maturity we have a perfect balance of flavour and freshness.

in the cellar : The Sauvignon Blanc and Chardonnay juice is fermented separately in stainless steel tanks for two and a half weeks at 12° - 14° C. After the fermentation has been completed the wine is allowed to mature in contact with the yeast lees (dead yeast cells) for ca. two months. This resting period of yeast contact allows the wine to settle and become clear. As soon as the wine is ready for blending, each tank is tasted and rated according to flavor and style before the trial blends are made up. This year we selected two vineyards of each variety, one older and one younger, to give you the perfect balance between freshness and flavor.

