

Asara Classic Collection Sauvignon Blanc 2013

Vibrant aromas of green pepper and crisp, refreshing lime are joined by riper aromas of tropical fruit. A fruit-sweet entry rich in tropical flavours gives way to elegant citrus on the palate. A mouth-watering, rounded and refreshing wine.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Asara Wine Estate and Hotel

winemaker : Francois Joubert

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 2.9 g/l pH : 3.30 ta : 6.4 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Sauvignon Blanc is one of the noble cultivars of Bordeaux, where it tends to be made in traditional style, mineral and austere. With the benefit of a broad range of terroir from which to choose, South Africa makes exceptional wines of crispness and finesse, along with a tropical variant bursting with flavoursome fruit. Rather than forcing enthusiasts to choose between the two, Asara's Sauvignon Blanc offers the best of both styles - the secret in the blending of pockets of fruit.

Vineyard plantings at altitudes of 100-180m above the sea are ideal for growing healthy Sauvignon Blanc. The mineral-rich soil types, Oakleaf and Tukulu, work in concert with maritime breeze to produce a classic elegance and minerality in the grapes. To flesh the style out with riper fruits, vineyards have been planted facing southwest. These attract continual exposure to the sun, twice a day directly on the grapes. Blended with an acidic, more elegant style of wine, the result is a fruit-driven, balanced and rounded profile. The vineyards are aged from 5 to 16 years and produce at an average of 6.5 tons per hectare.

about the harvest: The grapes are harvested in the coolness of early morning - between 2am and 8am - and transported rapidly to the cellar.

in the cellar : After a light pressing the juice is cooled and settled for three days. Fermentation extends over 2-3 weeks in tanks that are long and slender, enabling greater cooling of the wine. The wine is immediately taken off the spent yeast to preserve the fruit and maximise freshness of flavour.

