

Asara Classic Collection Sauvignon Blanc / Chardonnay 2014

Rich, ripe, tropical fruits, melon especially, with green apple notes on the nose. A lovely, tropical palate with crisply refreshing lime, tropical fruits on the mid-palate and citrus and apple to end.

Style: Fresh and rich in fruit

variety : Sauvignon Blanc | 50% Sauvignon Blanc, 40% Chardonnay, 10% Chenin Blanc

winery : Asara Wine Estate and Hotel

winemaker : Francois Joubert

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.3 g/l pH : 3.52 ta : 5.26 g/l

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

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

in the vineyard : At a time, Sauvignon Blanc in crisp and refreshing style couldn't have been further removed from wooded Chardonnay. Left to its own, Chardonnay is a fresh and expressive variety, packed with citrus and often, tropical fruit. Partnered up with Sauvignon Blanc, Chardonnay adds structure, flavour and intensity, rounding out the profile beautifully. Such is the case in Asara's Sauvignon Blanc/Chardonnay.

Vineyard conditions vary, ranging from altitudes of 90 -100m. Soil type across the board is Oakleaf and Tukulu, granite-based and rich in minerality. Vineyards planted facing east contribute freshness and acidity, the aspect limiting sun exposure to the grapes and lengthening ripening. Southwest-facing vines attract more constant sun and hence enable riper, bolder structure in the grapes. The Chardonnay vineyards are aged 5-10 years, the Sauvignon Blanc 16 years plus; contributing further complexity, owing to the grapes' 'genetic memory'.

about the harvest: The grapes are harvested in the coolness of early morning and rapidly transferred to cellar. The average yield per hectare is 6.5 tons.

in the cellar : After a light pressing the juice is cooled and fermented, Sauvignon Blanc and Chardonnay individually. The wine is briskly racked off the lees for preservation of flavour, and the cultivars are blended and bottled for settling.

