

Asara Classic Collection Sauvignon Blanc 2014

Vibrant aromas of green pepper and crisp, refreshing lime are joined by riper aromas of tropical fruit. Sweetly tropical flavours and elegant citrus show on a mouth-watering, rounded, refreshing palate.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Asara Wine Estate and Hotel

winemaker : Francois Joubert

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.2 g/l pH : 3.43 ta : 5.8 g/l

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

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

The Asara Classic Collection is our value for money, cultivar driven range made in an accessible consumer driven style.

in the vineyard : Sauvignon Blanc is fresh and exciting, exhibiting all the trademarks of a well made Stellenbosch wine. We blend in different parcels of Sauvignon blanc on the farm, one giving the crisp minerality and the other bursting with fruit. This blending ensures you get a perfect blended Sauvignon blanc every time.

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.

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

The vineyards are aged from 5 to 16 years and produce at an average of 7 tons per hectare.

in the cellar : After a light pressing the juice is cooled and settled for 3 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.

