

Asara Vineyard Collection Chenin Blanc 2014

Golden straw in colour, the nose is rich with abundant ripe pear and pineapple with nuances of honeysuckle. The palate is rich and slightly oily, with complex layered fruit, apricot and peach, on mouth-filling acidity, and the oak imparts a delicate mouth filling structure. It is felt rather than tasted. The finish is long, concentrated and persistent.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Asara Wine Estate and Hotel

winemaker : Francois Joubert

wine of origin : Polkadraai Hills

analysis : **alc** : 13.53 % vol **rs** : 4.9 g/l **pH** : 3.47 **ta** : 5.2 g/l

type : White **style** : Dry **body** : Full **taste** : Fruity **wooded**

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

China Wine and Spirits Awards for South Africa 2015 - Gold

Asara's Vineyard Range stays true to vineyard of origin by means of minimal cellar handling. The property is located in the Polkadraai Hills, whose primary terroir influence is granite based soils and undulating hills.

in the vineyard : The one block of Chenin Blanc at Asara of 1.9 hectares are located at 200m above sea level, and being just over 15 km from False Bay, enjoy the influence of the cooling sea breeze effect, which means longer ripening and hanging times. The vines age of 20 + years means that they have attuned themselves to the site, and have developed complex root systems that are capable of extracting nutrients from the relatively poor granitic soils. The yields are relatively low, berry sizes small and the bunches fairly loose, making for concentration and intensity. Viticulture is aimed at achieving full phenolic ripeness without sacrificing freshness and fruit purity, and the grapes hung on the vines for somewhat longer than usual.

about the harvest: The grapes are harvested by hand in mid-March, at between 23.5 and 24 Balling into small crates.

in the cellar : After destemming and pressing, it settles for three days, after which it is racked into barrel where it ferments for up to three weeks to dry. No yeast was harmed in the production of this wine. It was racked off gross lees after fermentation and lay on fine lees until bottling. The wine only went 50% through malolactic fermentation in barrel.

