

Asara Vineyard Collection Chardonnay Lightly Wooded 2014

White pear and citrus on the nose with hints, with white peach aromas and subtle toast. A fresh-fruit entry and full mid palate of cream and buttered toast. Peach and lime zest linger, classic and mouth-watering.

Style: Full-bodied, complex and fresh.

variety : Chardonnay | 100% Chardonnay

winery : Asara Wine Estate and Hotel

winemaker : Danielle le Roux

wine of origin : Stellenbosch

analysis : alc : 13.87 % vol rs : 1.9 g/l pH : 3.62 ta : 5.7 g/l

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

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

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 : Among the greatest luxuries that undulation provides in relation to the terroir of Polkadraai is the variation in mesoclimate and soil type. The range of choice can mean limitless possibilities in deciding the style of a wine. Such is the case with Asara's Chardonnay.

The wine is a reflection of the best of both styles that are shown in better examples of the variety. Two facing blocks on opposite sides of a dam create the fullness of palate seen in a fuller, riper style, and the elegance of freshness and minerality that newer style dictates

A light touch of oak, and contact with the lees contributes further complexity with barely perceptible toasty, nutty notes. Asara's Vineyard range stays true to vineyard of origin by means of minimal cellar handling.

Average altitude is 100m above the sea, on southwest- and northeast-facing slopes. Sun exposure is continual but indirect, so ripening days are longer, but ripening is slow. The vineyards are planted to Vilafonte soils, acidic, nutrient and well drained, contributing to consistency of grape quality.

about the harvest: Harvesting takes place in the coolness of early morning into small lugs for rapid transfer to cellar.

The vineyards are an average of 14 years of age and yield at 5-6 tons per hectare.

in the cellar : The grapes are cooled overnight, sorted, whole-bunch pressed and cooled again. After three days the juice is transferred, 50% to tanks and 50% to barrels. Fermentation temperature is 15°C in tanks and 18°C in barrel. The oak regime includes 10% new French tight grain barrels, for slower release of tannins and gentler integration, the remainder 3rd and 4th fill tight grain barrels. The wine resides on the lees for five months before blending and bottling.

