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Asara Vine Dried Sauvignon Blanc 2014

Pineapple pieces in syrup, guava and tropical fruits, with subtle lime aromas on the nose. A fresh, juicy palate, its vibrant acidity the perfect counterbalance to sweetly tropical notes.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Asara Wine Estate and Hotel
winemaker : Asara Winemaking Team
wine of origin : Stellenbosch
analysis : **alc :** 10.0 % vol **rs :** 198.4 g/l **pH :** 3.71 **ta :** 7.9 g/l
type : White **style :** 0 **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

Asara's Speciality range is an eclectic collection of wines that represent a twist on regional specialities. Niche and unique, the range reects the quality of an estate whose vinous history dates back to 1691.

in the vineyard : Produced from a single vineyard block grown at altitude (190m) on an east-facing slope. Limited sunshine exposure and cooler climes contribute elegance to the wine; the soil type, Tukulu, retaining irrigation and adding acidity. Each vine is picked back to a single bunch for concentration of flavour. The grapes are dried on mats for 2 - 3 weeks and turned minimally, caramelizing flavours on the sun-exposed side, the other conserving acidity. Average yield is 6 tons per hectare, 1.1 tons being used for the Sun Dried Sauvignon Blanc.

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in the cellar : The grapes are whole-bunch pressed and the juice is fermented in barrel. The wine is immediately racked from the lees to retain fruit freshness and acidity.