

Asara Ivory 2015

This is an unwooded wine made of a blend of 5 varieties. The wine displays a clear light straw colour with aromas of winter melon, pear, ripe tropical fruits and papaya. Green figs, melon and canned pears can be found on the palate which finishes with a well balanced fruity, acidic aftertaste.

variety : Chenin Blanc | 33% Chenin Blanc, 25% Viognier, 25% Chardonnay, 13% Bukettraube, 3% Muscat D'Alexandrie

winery : Asara Wine Estate and Hotel

winemaker : Francois Joubert

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 2.9 g/l pH : 3.45 ta : 5.3 g/l

type : White **style :** Semi Sweet **taste :** Fruity

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

in the vineyard : Story: This wine is a tribute to the diverse terrior and vineyards grown in the Cape Winelands of South Africa. Five varieties with complex layers of flavor and excitingly moreish palate. Blended with a difference each year, whilst staying true to its original palate profile.

Vineyard: Vineyard conditions vary, ranging from altitudes of 90 -100m. Soil type across the board is Oakleaf and Tukul, 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.

about the harvest: The grapes for the Ivory are harvested at ca 22.5 °B. At this level of maturity we have a perfect balance of flavour and freshness.

in the cellar : The juices are fermented separately in stainless steel tanks for two and a half weeks at 12 to 14 °C. After the fermentation has been completed the wine is allowed to mature in contact with the yeast lees (dead yeast cells) for two months. This resting period of yeast contact allows the wine to settle and become clear. As soon as the wine is ready for blending, each tank is tasted and rated according to flavor and style before the trial blends are made up. This year we selected two vineyards of each variety, one older and one younger, to give you the perfect balance between freshness and flavor.

Cultivar(s) Chenin Blanc(33%) Viognier (25%) Chardonnay (25%) Bukettraube (13%) Muscat D'Alexandrie (3%)
Style An elegantly sophisticated blend

