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Asara Brut 2007

A fragrant nose characteristic of Blanc de Blanc (Chardonnay) with green apple aromas,hints of citrus and roasted almonds. The palate offers a fresh, citrusy mouth-feel with a lingering butter biscuit undertone.



variety : Chardonnay | 100% Chardonnay
winery : Asara Wine Estate and Hotel
winemaker : Francois Joubert
wine of origin : Stellenbosch
analysis : **alc :** 12.0 % vol **rs :** 8.2 g/l **pH :** 3.48 **ta :** 5.9 g/l
type : Cap_Classique **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Fresh sherbet liveliness with a fine bead like bubble makes this a great drink for all occasions. Ready for immediate drinking.

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

about the harvest: Harvest takes place in the cool of early morning into small lugs for timeous transfer to cellar.

in the cellar : This MCCis made in the traditional way with second fermentation in the bottle.
The juice is 100% from Chardonnay grapes, carefully selected and harvested early in the season at 19.5 Balling.

The grapeswere gently pressed on the stems and only the nest free run juice was used for the wine.

Yeast and sugar was added for the second fermentation in the bottle, which took six weeks (and produced the lively zz).

The wine was matured in contact with the lees for 12 months, enough time to add complexity and texture while retaining a crisp lightness.

The grapes are cooled overnight to 5° C, and whole bunches are hand-placed layer by layer into stainlesssteel tanks. Asmall amount of grape breakage occurs at the bottom layers, precipitating fermentation with the addition of yeast. The tank lls with CO2 and carbonic maceration - or anaerobic fermentation - takes place within each individual berry.

Fermentation is deemed complete if sampled berries pop when placed under very light pressure. The grapes are lightly pressed in whole bunches, and the juice fermentsin tank untilstopped to leave a slight edge of sweetness.

An abundance of CO2 is captured in the juice, contributing to freshness. Thus, when consumed cold the wine showslittle evidence of grape tannins, and plenty of fresh, zesty fruit.