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Asara Carillon 2014

Golden yellow hue of colour that's typical of a botrytis wine. The first whiff takes you to a ripe tropical pineapple embrace with nudges of melon and apricots. Sweet tropical fruits and herb-tinged honey on the palate present with a brisk acidity and mineral notes that balances the wine and indicates potential for extended cellaring.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Asara Wine Estate and Hotel
winemaker : Asara Winemaking Team
wine of origin : Stellenbosch
analysis : **alc :** 10.5 % vol **rs :** 182.50 g/l **pH :** 3.63 **ta :** 9.1 g/l
type : Dessert **taste :** Mineral
pack : Bottle **size :** 500ml **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 : Asara's Carillon is made in a natural style that depends on a symbiosis of factors that cannot be controlled by human hands. For the noble rot to develop, a balance must occur between the vineyard humidity and the sunshine received by the vines. Two specific vineyards provide the grapes for the wine: both positioned ideally to receive both moisture and sunshine in good quantity. The grapes are left to hang on the vines long after ripening to encourage the development of botrytis, or noble rot. The grapes then desiccate to a fifth of their normal capacity, producing a deliciously sweet juice of syrup consistency. Produced from two vineyard blocks. The oldest, at twenty-two years of age, is situated in a small gully at an altitude of 200m. A small natural spring contributes humidity, while the soil type, Tukulu, is both moisture-retentive and high in mineral content, the latter contributing elegance to the fruit. The vineyard is planted northwest to southeast, attracting sun in the morning and afternoon. A second vineyard, aged 12 years, is planted at the much lower altitude of 60m above sea level, and as such attracts an abundance of mist from False Bay in the morning. The soil type is Glen Rosa, and the vineyard faces east to west, resulting in constant sun exposure towards the top of the canopy. The average yield is 4 tons per hectare, but noble rot renders this a much smaller harvest of desiccated fruit.

about the harvest: Harvest takes place in the coolness of early morning when the grapes reach 40-45° Balling. Small lugs are used to prevent the loss of juice. The grapes are cooled to 5°C overnight, and hand sorted the following morning.

in the cellar : A bag press is used to press the grapes and stems, and the juice resides for two days on the skins and stems. The bag press is rotated, the juice is inoculated, and fermentation begins. When fermentation is well under way the juice is racked to barrels; these being seven year-old 225ℓ French barriques. The barrels are closed for 6-8 months to minimise exposure to oxygen, and turned periodically in lieu of opening, to stir up the lees. The wine is bottled immediately, preserving fruit freshness, elegance and acidity. Production: 4000 bottles x 500ml