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Asara Brut 2014

A fragrant nose of green apple, hints of orange peel and roasted almonds. The palate offers a fresh, citrusy mouthfeel with lingering taste of shortbread on the finish. An elegant and crisp mousse enhances the freshness of this wine.



variety : Chardonnay | 62% Chardonnay; 38% Pinot noir
winery : Asara Wine Estate and Hotel
winemaker : Danielle le Roux
wine of origin : Stellenbosch
analysis : **alc :** 12.5 % vol **rs :** 7.9 g/l **pH :** 3.16 **ta :** 6.5 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.

in the vineyard : The vineyards are planted on West facing slopes, 130m above sea level. Sun exposure is continual but indirect; this ensures slower ripening for a longer period. Grapes are harvested at 18.5ºBalling when they are still slightly unripe to result in a base wine with low alcohol and high acidity. Several batches at higher Baling levels are picked on consecutive days to build in more complexity to the base wine. The vineyards are 15 years of age and yield approximately 9 tons per hectare

about the harvest: Harvest takes place in the cool of early morning into small lugs for timeous transfer to cellar. The grapes are cooled overnight to 5° C, and whole bunches with stems are then sorted and gently pressed. Only the finest juice fraction is used for the primary fermentation

in the cellar : Yeast and sugar was added for the second fermentation in the bottle, which took six weeks (and produced the lively fizz). The wine was matured in contact with the lees for just over 12 months, enough time to add complexity and texture while retaining a crisp lightness.