

Asara Vineyard Collection Chardonnay Lightly Wooded 2015

White pear and citrus on the nose with hints of white peach aromas and subtle toast. A fresh-fruit entry and full mid palate of cream and buttered toast. Peach and lime zest linger, classic and mouth-watering.

variety : Chardonnay | 100% Chardonnay

winery : Asara Wine Estate and Hotel

winemaker : Danielle le Roux

wine of origin : Stellenbosch

analysis : alc : 13.99 % vol rs : 1.8 g/l pH : 3.52 ta : 5.8 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

Asara's Vineyard Range stays true to vineyard of origin by means of minimal cellar handling. The property is located in the Polkadraai Hills, whose primary terroir influence is granite based soils and undulating hills.

in the vineyard : Average altitude is 100m above the sea, on southwest- and northeast-facing slopes. Sun exposure is continual but indirect, so ripening days are longer, but ripening is slow. The 3 different vineyards are planted to Vilafonte soils, acidic, nutrient and well drained, contributing to consistency of grape quality. The vineyards are an average of 16 years of age and yield at 5-6 tons per hectare.

about the harvest: Harvesting takes place in the coolness of early morning into small lugs for rapid transfer to cellar

in the cellar : The grapes are cooled overnight, sorted, whole-bunch pressed and cooled again. After three days the juice is transferred, 70% to tanks and 30% to barrels. All three different blocks are fermented separately to give the winemaker a bigger pallet for blending. Fermentation temperature is 15° C in tanks and 18° C in barrel. The oak regime includes 10% new French tight grain barrels, for slower release of tannins and gentler integration, the remainder: older tight grain barrels. The wine resides on the lees for five months before blending and bottling.

