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Asara Vineyard Collection Sauvignon Blanc 2016

A rich tropical profile with slight green pepper aromas, the unmistakable hallmark of Mediterranean climate Sauvignon Blanc, shows with layers of creaminess and ripe tropical fruit with. A mid-palate of citrus shows substance and elegance; mouth-watering lime the ideal finish.

variety : Sauvignon Blanc | Sauvignon Blanc (100%)
winery : Asara Wine Estate and Hotel
winemaker : Danielle le Roux
wine of origin : Stellenbosch
analysis : **alc :** 13.82% % vol **rs :** 1.8 g/l **pH :** 3.41 **ta :** 6.5 g/l
type : White **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap



in the vineyard : The oldest vineyard on the farm, aged at 20 years, planted at an altitude of 160m. East-facing rows enable direct sun exposure on the bunch zone once a day. The soil type is Oakleaf, structured and well drained. Vineyard effort is concentrated on the grapes, a natural consequence of age. Canopy micro-management is therefore critical to prevent sun over-exposure on the grapes. The vineyard yields an average of 6 tons per hectare of healthy, flavoursome grapes.

about the harvest: Acute observation of the cold chain preserves fruit freshness at every stage. The grapes are harvested in the cool of early morning into small lugs, for rapid transfer to cellar.

in the cellar : After cooling overnight, whole bunches are sorted and gently pressed. Free run juice is kept separate. The wine is racked after two days of cold settling, and fermentation occurs under pressure in the tanks, retaining flavour in the suspension and grapes. A co-fermentation, using two yeasts of the same strain builds further complexity, while micro nutrient feeding retains flavour and clarity, by removing fermentation stress. The wine resides for three months on the lees, rounding out the profile with nuttiness and cream.