

Asara Spirit of Chenin 1998

Attractive yellow golden colour. Aromas of creamy vanilla, ripe peaches and subtle toasted macadamia. On the palate the peachy varietal flavour is surrounded by spicy cloves and cinnamon that ends with a soft lime tang. Good fruit acidity and elegant understated sweetness for a lingering back palate.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Asara Wine Estate and Hotel

winemaker : Jan Van Rooyen

wine of origin : Stellenbosch

analysis : alc : 17.0 % vol rs : 132.2 g/l pH : 3.04 ta : 6.2 g/l

type : Fortified **wooded**

pack : Bottle

John Platter 2005 - 3 Stars

Gold Medal - Michelangelo International Wine Awards 2004

Silver - Veritas Awards 2003

Grand Prix D'Honnours - Grand Prix Degustation Hamburg 2002

John Platter 2003 - 3.5 Stars

in the vineyard : Age: 11 y.o.

Clone: KVV

Rootstock: Richter 99

Soil Type: Oakleaf red brown

Trellising: Extended double Perold

Plant Spacing: 1m by 2.7m

about the harvest: The grapes come from a vineyard that is south-south-east facing, with a row direction that is north-north-east to south-south-west. Analysis at harvest showed a sugar content of 25 ° Balling, with an acidity of 7.8 g/l and a 3.30 pH.

in the cellar : Grapes were cooled and sulphited before crushing. After a short period of fermentation, the wine was fortified with rebate brandy spirit and racked to new French oak barrels for 18 months. Subsequent to barrel maturation, the wine was racked, stabilised and given a light filtration before bottling. The sugar content is elegant and dry rather than over-sweetened.

Bottling date was 15 June 2001

