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# Asara The White Cab 2017

White peach whiffs, with grenadine and tropical fruits and notes of almond butter. A mouth-watering sweet entry of winter melon, rounded off by gooseberry.




**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon
**winery :** Asara Wine Estate and Hotel
**winemaker :** Danielle le Roux
**wine of origin :** Stellenbosch
**analysis :** **alc :** 13.0 % vol **rs :** 1.7 g/l **pH :** 3.47 **ta :** 5.50 g/l
**type :** White **style :** Off Dry **body :** Medium **taste :** Fruity
**pack :** Bottle **size :** 750ml **closure :** Screwcap

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.

It's a little known fact that one of the world's best-loved red wine varieties; the masculine Bordeaux cultivar Cabernet Sauvignon has its roots in a white wine of similar celebrity. DNA profiling at Davis University in 1997 demonstrated conclusively that Cabernet Sauvignon is a cross between Cabernet Franc and none other than Bordeaux's Sauvignon Blanc. That the variety could be vinified as a white wine seemed obvious to Asara's winemaking team. Setting aside a vineyard of optimal quality, with conditions known to enable extended ripening, the team created the first white Cabernet Sauvignon that South Africa has seen. The interest was immediate, the profile was unique, and Asara earned its place in winemaking history.

**in the vineyard :** The vineyards are planted at an altitude of 100m above sea level. East-facing rows restrict sun exposure on the bunch zone. The canopy is managed to further occlude the sun. The soil type, Tukulu, was selected specifically for its water retention capacity. Up until final ripening, vineyard micromanagement aims to slow the fruit development phase. Five days prior to harvest the canopy is broken to increase sunlight exposure on the grapes. The vineyard yields an average of 8 tons per hectare of healthy, vibrant grapes.

**in the cellar :** The grapes are harvested in the cool of morning at 22° Balling, showing minimal colour development and optimal skin integrity. From point of picking, the cold chain is maintained. Grapes are whole bunch pressed very gently to prevent colour extraction. Fermentation ensues in tank, and after settling the wine remains on the lease for four months.