

Asara Vineyard Collection Chardonnay Lightly Wooded 2016

The wine offers prominent ruby grapefruit, crisp Golden Delicious apples and delicate honeysuckle on the nose. On the palate, the oak component imparts texture and vanilla creaminess to the wine which is balanced by zesty citrus flavours. The finish is smooth with a lasting peach aroma.

variety : Chardonnay | 100% Chardonnay

winery : Asara Wine Estate and Hotel

winemaker : Danielle le Roux

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 1.8 g/l pH : 3.52 ta : 5.80 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.

Story: Among the greatest luxuries that undulation provides, in relation to the terroir of Polkadraai, is the variation in mesoclimate and soil type. The range of choice can mean limitless possibilities in deciding the style of a wine. Such is the case with Asara's Chardonnay.

The wine is a reflection of the best of both styles that are shown in better examples of the variety. Two facing blocks on opposite sides of a dam create the fullness of palate seen in a fuller, riper style, and the elegance of freshness and minerality that newer style dictates. A light touch of oak, and contact with the lees contributes further complexity with barely perceptible toasty, nutty notes.

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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.

about the harvest: The vineyards are an average of 16 years of age and yield at 5 - 6 tons per hectare.

Harvesting takes place in the coolness of early morning into small lugs.

in the cellar : The grapes are cooled overnight, sorted and gently pressed. After two days the juice is transferred, 60% to tanks and 40% to barrels. All three different blocks are fermented separately to create a more complex wine.

The oak regime includes 10% new French tight grain barrels, for slower release of tannins and gentler integration, the remainder: 2nd and 3rd fill tight grain barrels. The wine resides on the lees for 6 months before blending and bottling.

Style: Full-bodied, complex and fresh

