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Asara Vineyard Collection Sauvignon Blanc 2018

A unique tropical profile expression of terroir, balanced with ripe fig, fresh litchi and minerality with flinty aromas. The minerally complex layers, lengthened on the palate by lengthened lees-contact, gives this wine a unique lingering and zesty finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Asara Wine Estate and Hotel
winemaker : Danielle le Roux
wine of origin : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 2.0 g/l **pH :** 3.25 **ta :** 6.1 g/l
type : White **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

Asara's Vineyards 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 : Planted on the highest altitude slopes at Asara, these 21 year old vineyards pave the way for different layers of fruit to our unique Sauvignon Blanc style. From the decomposed Granite soils, we selected these different blocks and crafted the vineyards to deliver fruit with a tropical rich profile, citrusy and balance hints of herbaceousness and freshness. This unique terroir expression is a direct results of our different slopes on which the Sauvignon Blanc grapes ripened.

This unique vineyard is planted in decomposed granite soils at Asara on the highest altitude of 260 meters above sea level. Throughout the growing season, the canopy is micro-managed to ensure that both styles of Sauvignon Blanc are obtained. Ensuring effective sunlight on the bunches, helped create a physiological pip and skin ripeness and the perfect balance between tropical and herbal mineral aromas.

about the harvest: The vineyard yields an average of 6 tons per hectare of healthy, flavoursome grapes.

in the cellar : Through tasting in the vineyards, our vineyard and winemaking team, identify the time of picking from the best three blocks of Sauvignon Blanc on the farm. The grapes are harvested in the cool early morning, into small lugs and continue to cool down for another 24 hours. After crushing only the best hand selected bunches the three different pickings were partly left on the skins between 6 to 24 hours. This ensures maximum flavour extraction from the skins. Fermenting only the finest free run juice, the wine was left for another 6 months on the lees, rounding out the profile and ensuring great integration between the different styles.

Style: Unique balance of ripe tropical and flinty herbal aromas in style