

Asara Vineyard Collection Chenin Blanc 2018

Aromas of quince, white peach and apricot, with hints of tangy nectarines & fresh straw. Prominent melon, lightly toasted almonds on the palate, matched with well-balanced acidity ending with a full, round mouth-feel.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Asara Wine Estate and Hotel

winemaker : Asara Winemaking Team

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.2 g/l pH : 3.32 ta : 6.2 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

Asara Wine Estate is very privileged to be in the position of having our own grapes planted on a fantastic Granite Hill, these decomposed soils with their unique pH balance helps these old vines, effectively transferring nutrients to the grapes. These soils contribute to the excellent quality of fruit purity of the wine, with mineral depth and lifted everlasting complexity. The grapes ripen quicker, due to the deep root penetration and resulted into a wine with a natural high acidity and low pH.

Style

Rich vibrant layers, partly oaked with a complex but still flinty in style finish.

in the vineyard : This single block Chenin Blanc is 1.9 hectares in size and located 200m above sea level, being just over 15 km from False Bay. It grows under the influence of a cooling sea breeze effect, which means longer ripening and hanging times. The soil however is contributing towards earlier ripened grapes. The vines age of 21 years, means that they have attuned themselves to the terroir, have developed a complex root systems that is capable of extracting nutrients from the relatively poor decomposed granite soils. The yields are relatively low, the berry size quite small and the bunches, fairly loose, making for good concentration and intensity of flavour. Viticulture is aimed at achieving full phenolic ripeness without sacrificing freshness and fruit purity, the grapes are hung on the vines for somewhat longer than usual.

about the harvest: Different batches of grapes are harvested by hand in mid-February, between 22 and 24 Balling.

in the cellar : Grapes are picked into small crates with quality always paramount. After destemming and pressing (after settling 50% of the juice) the grapes were partly left on the skins for 24 hours. Only purest, clean, clear, free run juice is left for settling, fermented in 2nd and 3rd fill French oak barrels and the other 50% in stainless steel tanks. After fermentation the barrels are batonnaged once a week. The juice from the tank brings freshness to the wine and the juice from the barrels adds to the creaminess, complexity and depth of the wine.

