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Asara Vineyard Collection Sauvignon Blanc 2019

A rich tropical profile with slightly green fig aromas, the unmistakable hallmark of a Mediterranean climate Sauvignon Blanc. Complex layers of creaminess and ripe tropical fruit with a citrusy mid palate. An elegant wine with a lengthy zest finish.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Asara Wine Estate and Hotel
winemaker : Asara Winemaking Team
wine of origin : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 2.3 g/l **pH :** 3.47 **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 vines pave the way for different layers of fruit to our unique Vineyard Collection Sauvignon Blanc style. From the decomposed Granite soils, we selected these different blocks and nurtured the vineyards to deliver fruit with a tropical rich profile, citrus and hints of herbaceousness and freshness. This unique terroir expression is a direct result of our different slopes on which the Sauvignon Blanc grapes ripen.

At the age of 22, these vines are the oldest on the farm and planted at an altitude of 220 meters above sea level. East-facing rows enable direct sun exposure on the bunch zone once a day. Canopy micro-management is however critical to prevent the grapes from being over-exposed to the sun. The soil type is Oakleaf; structured and well drained. These soils create good transfers of nutrients to the bunches due to the ideal pH balance of the soil. The vineyard yields an average of 6 tons per hectare.

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

in the cellar : Maintaining the cold chain preserves fruit freshness. The grapes are harvested early in the morning into small lugs, for rapid transfer to cellar. After cooling overnight, whole bunches are sorted, gently destemmed and left on the skins for 24 hours in the static drainers. Only the purest free run juice was used to ferment. The juice was inoculated with specially selected yeast. The wine resides on the lees for six months, developing a beautiful mouth filling layered palate.