

Verdun Chenin Blanc 1998

This modern approach has resulted in a fragrant, spicy Chenin with finesse, roundness and structure. Additional appealing nuances will develop with further cellaring. Serve chilled and enjoy as an aperitif or to compliment your food over the next 2 to 3 years.

variety : Chenin Blanc | Chenin Blanc

winery : Asara Wine Estate and Hotel

winemaker : Marius Lategan

wine of origin :

analysis : alc : 14.0 % vol rs : 5.54 g/l pH : 3.43 ta : 6.7 g/l

ageing : 2 - 3 Years

in the cellar : Some of the better soil types on Verdun are planted to Chenin Blanc. This assisted with the decision to produce a serious version of this interesting cultivar. Extensive canopy management and yield control before the ripening period enhanced the concentration of fruit and the fullness of flavour in this vintage.

Harvesting was done by hand and the bunches were transported to the cellar in 20 kg lug-boxes to ensure premium quality fruit arrived at the cellar.

This wine comprises of both tank and wood fermented components. The wooded component was fermented with extended lees contact in new and second fill French barrels for 28 weeks. Battonage was carried out in barrel twice per week during fermentation and twice per month during maturation.

Asara Wine Estate and Hotel

Stellenbosch

+27.218888000

www.asara.co.za

