

Asara Ivory 2004

An unwooded wine for all occasions, it is fresh and crisp, yet full-rounded. The Sauvignon Blanc portion contributes aromas of green-fruit and asparagus, whilst the Chardonnay contributes more deciduous fruit flavours to smooth the palate.

variety : Sauvignon Blanc | 50% Sauvignon Blanc, 50% Chardonnay

winery : Asara Wine Estate and Hotel

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 1.3 g/l pH : 3.35 ta : 5.6 g/l

type : White

pack : Bottle

John Platter 2005 - 3 Stars

Silver - Veritas Award 2004

in the cellar : This concept for our Asara Ivory was developed in 2001 to fulfil the need for a quality white wine that is unpretentiously delicious. As you know by now, it is partner to the 2000 vintage Ebony Dry Red (See detailed notes on the 2000 Asara Estate Ebony Dry Red to complete the Ebony-and-Ivory experience). During the four vintages we have proven that this blend of Sauvignon Blanc and unwooded Chardonnay is here to stay. The Sauvignon gives an appealing freshness to the Ivory and the Chardonnay which was fermented in stainless steel tanks compliments the fruity bouquet and to supplies a dimension of suppleness to the palate.

