

## Asara Sauvignon Blanc 2004

This is a wine that perfectly displays the terroir of Asara Estate Sauvignon vineyards. There are aromas of gooseberries, asparagus and green-fruit, which follow through to the palate, where you will find zesty bell pepper flavours and kiwi-fruit in the aftertaste. It finishes with crisp, rounded freshness.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc  
**winery** : Asara Wine Estate and Hotel  
**winemaker** : Jan van Rooyen  
**wine of origin** : Stellenbosch  
**analysis** : alc : 13.0 % vol   rs : 1.2 g/l   pH : 3.27   ta : 6.5 g/l  
**type** : White  
**pack** : Bottle

John Platter 2005 - 3 Stars  
Silver Medal - Michelangelo International Wine Awards 2004  
Bronze - Veritas Award 2004

**in the vineyard** : Age: 9 years old  
Clone: RY13A  
Rootstock: Richter 99  
Soil Type: Tukululu Yellow Brown Gravel  
Trellising: Extended Double Perold  
Plant Spacing: 1.2m by 2.6m

**about the harvest**: We harvested the grapes for this wine from two vineyards situated on opposite slopes high up on the estate and gave 6 hours of skin contact at below 10°C. By doing this we obtain the optimum flavour as well as the structure for our Sauvignon. The first grapes came in from site no F15 at 22.2° Balling with a total acid of 7.6 g/l and a pH of 3.2, and the second batch from site no B6 at 22.3° Balling with an acidity of 7.5 g/l and 3.2 pH. Hand picking took place in the early hours of the morning while the grapes were cool. At the cellar the grapes were sulphited and covered with a blanket of carbon dioxide gas to prevent oxidation of the flavours. Mashed grapes were cooled down further and transported to the tank press after 6 hrs of skin contact before pressing commenced.

**in the cellar** : Fermentation took place over two and a half weeks at 12 to 14° C. Two months of maturation in contact with the yeast lees at low temperature ensured the development of the desired richness in flavour. Estate bottled on 19 May 2004 after a bulk filtration.

