

Chenin Blanc

Asara's Vineyard 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.



Range	Vineyard
Name	Chenin Blanc
Vintage	2014
Cultivar(s)	Chenin Blanc (100%)
Style	Rich and ripe, subtly wooded
Area of origin	Polkadraai, Stellenbosch
Story	Careful selection of only the best will be used in producing this wine, 8 tons of Chenin blanc grapes are pressed, and go straight to 22 barrels.
Vineyards	The one block of Chenin Blanc at Asara of 1.9 hectares are located at 200m above sea level, and being just over 15 km from False Bay, enjoy the influence of the cooling sea breeze effect, which means longer ripening and hanging times. The vines age of 20 + years means that they have attuned themselves to the site, and have developed complex root systems that are capable of extracting nutrients from the relatively poor granitic soils. The yields are relatively low, berry sizes small and the bunches fairly loose, making for concentration and intensity. Viticulture is aimed at achieving full phenolic ripeness without sacrificing freshness and fruit purity, and the grapes hung on the vines for somewhat longer than usual.
Winemaking	The grapes are harvested by hand in late March, at between 23.5 and 24 Balling into small crates. After destemming and pressing, it settles for three days, after which it is racked into barrel where it ferments for up to three weeks, to 1.7 g/l residual sugar. No yeast was harmed in the production of this wine. It was racked off gross lees after fermentation and lay on fine lees until bottling. The wine only went 50% through malolactic fermentation in barrel.
Tasting notes	Pale straw in colour, the nose is rich with abundant ripe pear and pineapple with nuances of honeysuckle. The palate is rich and slightly oily, with complex layered fruit, apricot and peach, on mouth-filling acidity, and the oak imparts a delicate mouth filling structure. It is felt rather than tasted. The finish is long, concentrated and persistent.

Analysis

Alcohol	13.53%
Residual sugar (RS)	4.9 g/l
pH	3.47
Total Acidity (TA)	5.2 g/l