

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	2016
Cultivar(s)	100% Chenin Blanc
Style	Rich and ripe, subtly wooded
Area of origin	Stellenbosch
Vineyards	This single block Chenin Blanc is 1.9 hectares in size and located 200m above sea level, being just over 15 km from False Bay, it enjoys the influence of a 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 terroir, have developed a complex root systems that is capable of extracting nutrients from the relatively poor decomposed granite soils. The yields are relatively low, the berry size quite small and the bunches, fairly loose, making for good concentration and intensity of flavour.
Winemaking	Viticulture is aimed at achieving full phenolic ripeness without sacrificing freshness and fruit purity, the grapes are hung on the vines for somewhat longer than usual. Different batches of grapes are harvested by hand in mid-February, between 22 and 24 Balling. Grapes are picked into small crates with quality always paramount. After destemming and pressing, it settles for three days, after which 50% is fermented in 2nd and 3rd fill French oak barrels and the other 50% in stainless steel tanks. After fermentation the barrels are batonnaged once a week. The juice from the tank brings freshness to the wine and the juice from the barrels adds to the creaminess, complexity and depth of the wine.
Tasting notes	Aromas of apricot, tangy nectarines and fresh straw. Prominent melon, lightly toasted almonds on the palate, with well-balanced acidity and a full, round mouth-feel.

Analysis

Alcohol	13.5%
Residual sugar (RS)	3.5 g/l
pH	3.47
Total Acidity (TA)	5.60 g/l