

the wine trust

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Asara Wine Estate Background

Owner: Markus Rahmann

Country: South Africa

Region: Stellenbosch

Founded: 1691 / 2000

Annual Production: 80,000 cs

Description: Asara Wine Estate is located in the heart of the renowned Stellenbosch winelands on acreage first farmed in 1691. The estate is one of the largest in the Cape at over 400 acres and boasts a diversity of soil types. Asara's award-winning winemaking follows a minimalist philosophy focused on expressing the unique terroirs of the estate.

Wine Notes – 2019 Asara Vineyard Collection Chenin Blanc

The winner of multiple awards from wine competitions across the globe, Asara's Vineyard Collection Chenin Blanc is sourced from a single, cool-climate 4 acre block planted at 700 ft above sea-level in the granite soils of the Polkadraai Hills, west of the center of Stellenbosch. The vines average 20 years old and have developed the complex root systems that enable them to express the mineral-laden, granitic terroir perfectly. Hand-harvested after extended hangtime to promote fully phenolic ripeness, the low-yielding and relatively small-berried grape bunches are destemmed and transported only in small batches. Using only clear free-run juice, the wine is fermented and aged 50% in used oak, 50% in stainless steel. The result is a pure and fresh Chenin Blanc with excellent concentration and intensity of flavor.

Technical Specifications

Varietal Composition:	100% Chenin Blanc
Vineyard Region:	South Africa / Stellenbosch
Vine Age / Yields:	20+ years old
Production Volume:	~2,000 cases / year
Vineyard Characteristics:	Decomposed granitic clay soils at 700 feet elevation, vines planted northwest to southeast to maximize sun exposure
Wine-Making / Vinification:	Hand-harvested after extended hangtime in cool morning hours, 100% de-stemmed grapes pressed (after settling 50% of the juice), 24 hours on skins, only free run juice used for settling Fermented and aged 4 months in 50% in 2 nd and 3 rd use French oak (for creaminess and body), 50% in stainless steel (for freshness and acidity)
Alcohol / Volume:	13.5%
Acidity:	5.8 g/l
pH:	3.48
Residual Sugar:	2.1 g/l