

## Cape Fusion White

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 Collection
Name	Cape Fusion White
Vintage	2019
Cultivar(s)	45% C. Blanc, 35% Viognier, 15% Chard, 5% S.Blanc
Style	Created as a partner for our ever-popular Cape Fusion Red
Story	From the best selection of grape sights, small pockets of only the best fruit were hand selected for this blend. The grapes are planted on higher altitude Granite and Duplex soils, contributing to the excellent fruit purity, mineral depth and complexity. The reason for this unique expression of fruit is due to our difference sun exposed slopes, planted on soils which deliver fruit with a natural high acidity and a natural lower pH, essential for ageing
Area of origin	Western Cape
Vineyards	The Chenin Blanc vineyard, planted on decomposed Granite soils, reach early physiological ripeness, leaving only the smallest bunches to be handpicked. The Chardonnay and Viognier grapes ripened on Duplex-soils and through careful vineyard management lower than average yield were crafted. Only the best sun ripe grapes in the canopy, with pip and skin ripeness were handpicked early in the morning into small crates and brought to the cellar. The acute observation of the cold chain continued by having the grapes stored for 24 hours in a chilled container at 4 Degrees Celsius.
Winemaking	Each cultivar was harvested at its own optimum ripeness and fermented separately. Of the Chenin blanc, 50% was barrel fermented and 50% fermented in a concrete Egg. The Viognier fermented naturally in older oak barrels. 50 % of the Chardonnay was fermented in barrel and 50% is unoaked, but had extended lees contact. For freshness we blended some tank fermented Sauvignon blanc to finish the blend
Tasting notes	Upfront, typical Chenin blanc aromas such as peach and tangerine are very prominent. This is complimented by the delicate perfume of the Viognier. The palate is complex and with time each layer of flavour reveals itself. Citrus and stone fruit aromas lead the flavour profile and later delicate white flower, white pear and lime flavours come through.

### Analysis

Alcohol	14.5%
Residual sugar (RS)	5.4 g/4
pH	3.54
Total Acidity (TA)	5.9g/4