



CARILLON 2014

Range:	Speciality Range
Cultivar:	Chenin Blanc
Origin:	Stellenbosch



TASTING NOTES

For Asara's Noble Late Harvest ripe grapes are left on the vines to encourage the natural development of botrytis (noble rot). The grapes then desiccate to a fifth of their normal capacity, producing a deliciously sweet, golden yellow juice of syrup consistency. Ripe tropical pineapple with nudges of melon and apricots on the nose. Sweet tropical fruits and herb-tinged honey on the palate. Brisk acidity and mineral notes balance the wine and indicate potential for extended cellaring.

VINEYARD FACTS

Two vineyard blocks positioned ideally to receive both moisture and sunshine provide the grapes for the wine. The oldest, 22 years, is planted in Tukulu soil situated in a small gully at an altitude of 200 m, attracting sun in the morning and afternoon. A second vineyard is planted at 60m above sea level in Glen Rosa soil. This vineyard faces east to west with constant sun exposure towards the top of the canopy.

WINEMAKING

Harvest takes place in the early morning when the grapes reach 40-45° Balling. Small lugs are used to prevent the loss of juice. The grapes are cooled to 5°C overnight, and hand sorted the following morning. A bag press is used to press the grapes and stems, and the juice resides for two days on the skins and stems. When fermentation is well under way the juice is racked to seven-year-old 225ℓ French barriques. The barrels are closed for 6-8 months to minimise exposure to oxygen, and turned periodically in lieu of opening, to stir up the lees.

ANALYSIS

Alc.: 10.5 % RS:182.5 g/l TA: 9.1 g/l pH: 3.63
