



ASYLUM 2020

50% GRENACHE BLANC, 18% CHENIN BLANC,
17% VIOGNIER, 15% MARSANNE



AVERAGE YIELD

Ave. 12 T/Ha

SOILS

Well drained loam and red sand mix with some clay spots on a broken hardpan layer.

VINIFICATION

The grapes were hand picked in the morning and pressed to tank where it was chilled and settled for two days. All varieties were vinified separately with native yeasts. The Chenin Blanc was fermented and aged in tank and the the Viognier, Grenache Blanc and Marsanne was fermented in 300L French oak barrels. After 8 months the wines were racked, blended and bottled with a light filtration.

VINEYARD

Average 12 year old trellised and irrigated vineyards, Spruitdrift area, Olifants River, West Coast, South Africa.

PHILOSOPHY

The blend aims to explore our idea of what simple table wine making was and what it should be today to reflect the terroir of the Olifants River region in a dry white wine made with minimal intervention.

THE WINE

The wine is not very fruity and displays earthy notes on the nose with a very soft texture on the palate. The wine was made to be enjoyed at release, but should last for 3 years or more after release. Asylum is ideal to be enjoyed chilled on its own and will complement vegetable dishes, salads, seafood, pork and slightly spicy or aromatic foods.

Alc	13.52 %
Residual Sugar	2.5g / Litre
Ph	3.42
Total Acidity	5.0g / Litre
Volitile Acidity	0.65g / Litre
Total Sulphites	81mg / Litre

Total production: 6828 bottles (750 ml), sealed with Amorim Neutrocork technical closure. Bottling date: 20 October 2020