



ASYLUM 2021

65% GRENACHE BLANC, 25% MARSANNE,
6% VIOGNIER, 4% ROUSSANNE



AVERAGE YIELD

Ave. 12 T/Ha

SOILS

Well drained loam and red sand mix with some light clay areas 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 components were aged in neutral tanks. After 8 months the wines were racked, blended, cold stabilised and bottled with a light filtration.

VINEYARD

Average 13 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 displays white stone fruit aromas and 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	13.23 %
Residual Sugar	1.1g / Litre
Ph	3.37
Total Acidity	5.4g / Litre
Volatile Acidity	0.96g / Litre
Free Sulphur	51mg / Litre

Total production: 6650 bottles (750 ml), sealed with Amorim Neutrocork technical closure. Bottling date: 15 October 2021