

ASLINA

CHARDONNAY 2016



ASLINA

BY NTSIKI BIYELA

Hailing from the rolling hills of Zululand, Ntsiki Biyela embarked on a life changing journey to the Cape Winelands. It was here where she discovered her talent and passion of creating captivating wines. Out of her dream comes a brand that pays tribute to her great inspiration, her beloved grandmother, Aslina.

Every sip encapsulates the passion, elegance, and vision with which it was crafted. Discover the magic of Aslina, an expression of love, beauty and serenity embodied within it.



ORIGIN

Coastal Region, South Africa



WINEMAKER

Ntsiki Biyela



WINEMAKING

Grapes were hand picked at optimum ripeness end of February 2016. Crushed and pressed, part of the wines was fermented in barrels and part in tank. 12% of the wine was in barrels for 12 months while the rest was on the lees in the tank.



ENVIRONMENTAL SUSTAINABILITY

Sustainability Certified (Integrated Production of Wine - IPW). Minimal use of pesticides. Vegan.



SOCIAL RESPONSIBILITY

Grapes come from WIETA-certified producers. WIETA is the Wine Industry Ethical Trade Association.



PRODUCTION

200 cases



TECHNICAL

Alc 13.5%, R/Sugar 3 g/l, TA 6.5 g/l



VARIETAL

100% Chardonnay



VINEYARDS

Altitude: 180 meters
Soil Type: Shale
Irrigation: Drip irrigation



NOSE

A complex, fruity Chardonnay that is creamy and full. Partial wooding gives this wine a lovely subtlety, and shows the beautiful tropical fruit and lime characters. Good acidity balances the fruit and wood.



AGEING

A wine best enjoyed 3 to 5 years from vintage.