

ASLINA

UMSASANE 2015



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

Western Cape, South Africa



WINEMAKER

Ntsiki Biyela



WINEMAKING

The grapes were handpicked in March 2015 and optimum ripeness. The wine was barrel matured separately for 16 months in French oak barrels. 30% of the wine in first fill barrels, 40% in second fill and the rest in third fills. Bottling date is September 2016.



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

350 cases



TECHNICAL

Alc 13.5%, R/Sugar 3.8 g/l, TA 6.2 g/l



VARIETAL

62% Cabernet Sauvignon, 29% Cabernet Franc, 9% Petit Verdot



TASTING NOTES

A full-bodied wine with layers of fruits and plummy characters. Good bold structure, tight ripe tannins, and a good balance of wood, acidity and fruit gives this wine a long, lingering finish. Best enjoyed with juicy lamb or steak.



VINEYARDS

Altitude: 260 meters
Soil Type: Granite soil
Irrigation: Drip irrigation



AGEING

A wine best enjoyed 5 to 8 years from vintage.