



Wine: Two Dogs a Peacock and a Horse Sauvignon Blanc 2020

Wine of Origin: Western-Cape, South-Africa

Bottling date: 8 September 2020

Production: 40 000 x 750ml

Technical Analysis:

Alcohol	Extract	Ph	TA	VA	FSO2	TSO2	RS
13.43%vol.	18.8g/l	3.33	6.1g/l	0.36g/l	40mg/l	85mg/l	2.5g/l

Source of Grapes: Western- Cape, South-Africa

The fruit for our 2020 Sauvignon Blanc was sourced from various vineyard sites around the Western-Cape of South-Africa. Each site contributing a different flavour profile to the final blend as it grows on diverse soil types and slopes. Each vineyard is handled separately to capture it's unique personality.

Harvest dates: Mid-February to Mid-March 2020

Winemaking:

Each vineyard is harvested and vinified separately to insure maximum complexity. All our fruit is hand-picked in the early morning and handled reductively to preserve the integrity of the fruit. After destemming a period of skin contact is allowed according to chemical analysis and phenolic, flavour ripeness. A light pressing is followed by 3days of cold settling to clarify the juice. A maximum of 600l/ton is recovered at this stage. Each vineyard is inoculated with a selected yeast to match it's flavour profile. Fermentation lasts for 21-30days at 13°C. 3 Months of full lees contact is allowed post fermentation to add richness and texture to the wine. The component are then blended and stabilized prior to bottling.

Maturation:

3 months on its primary lees with batonage twice weekly

Tasting note:

The wine is translucent with a bright green hue. The nose is opulent with aromas of melon, granadilla, pear, citrus and litchi. The palate is lively and concentrated with flavours of tropical fruits, gooseberry, creamy richness from the extended lees contact and lingering with fresh acidity and minerality.

CHEERS!

RESERVE
 RANGE



OLD VINE RESERVE CHENIN BLANC 2019

TASTING NOTES

Golden hued and full bodied, with melon and spicy baked apple aromas. Layered, with mineral notes enhanced by honeycomb and caramel flavours from lees contact. This wine is a great example of the harmonious balance which can be achieved between fruit and delicate oak/vanilla flavours, as they combine to form complex, soft flavours with sufficient body to enhance even spicy and full flavoured meals.

ACCOLADES:

Old Vine Reserve Chenin Blanc 2019

Wine Magazine – 90 points
 Tim Atkin – 91 points
 Bacchus – 91 points
 Greg Sherwood MW Wine Safari – 93 points
 Platter's 2021 – 4½ stars (92 points)

Old Vine Reserve Chenin Blanc 2018

Wine Magazine – 90 points
 Tim Atkin – 91 points
 Platter's 2020 – 4½ stars (90 points)

Old Vine Reserve Chenin Blanc 2017

Tim Atkin's South Africa report – 91 points
 James Suckling – 90 points
 SA Wine Index – Grand Gold
 Platter's 2019 – 4½ stars

GRAPE VARIETIES

100% Chenin Blanc

VINEYARD

Region: Stellenbosch, Helderberg.

Soil: Clovelly - (deep yellow sand). Mature unirrigated vineyards with controlled yields.

Locality: South-south-west

HARVEST

Hand harvested, with careful selection.

Yield: Approx 4 - 6 tons, Low trellis and old bush vines.

IN THE CELLAR

Barrel and tank fermented and left on the lees (9 months French oak, 20% new) matured on secondary lees for a rounded complexity.

Style: Rich and Ripe (Oak influenced).

ANALYSIS

Alc 14.0	TA 5.9	RS 4.0	pH 3.43
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FOOD SUGGESTIONS

Can be served with varied spicy dishes, full flavoured fish or chicken dishes. Ideal with crayfish, prawns. A true benchmark for relaxed

20  20

HAMILTON RUSSELL VINEYARDS

Chardonnay

ESTATE WINE OF ORIGIN – HEMEL-EN-AARDE VALLEY

SOIL: Low-vigour, stony, clay-rich, shale-derived soil
ALCOHOL: 12.90%
ACID: 6.90 g/l
PH: 3.45
RESIDUAL SUGAR: 2.20 g/l
BARREL FERMENTATION: 95% 228 liter French Oak Barrels
FOUDRE: 5%
BARREL AGEING: 9 Months
1ST FILL: 24% 2ND FILL: 23% 3RD FILL: 36% 4TH FILL: 17%
TIGHT GRAIN: 100%
FRENCH COOPERS: 100% Francois Freres
TOASTING: 48% Blonde, 46% Medium, 6% Medium Long
YIELD: 2.68 tons/ha, 16.90 hl/ha
PRODUCTION: 4 293 cases of 12 bottles equivalent

Release date – January 2021



Growing Season

Harvest was a touch earlier than usual, beginning in the first week of February. Budding was even and complete, helped by a fortuitous two days over 30 Centigrade in mid-September. The weather at flowering was benign, if a little wet. Ripening was a touch uneven. Overall the year was wetter than the previous few years (with a total annual rainfall of 849mm for calendar year 2019). A particularly wetter than average October and January created downy mildew pressures, which became odium and later botrytis pressures, not helped by high humidity and early morning dew. These were however satisfactorily held at bay with organic treatments. The average maximum temperatures for Dec, Jan, Feb, Mar were exactly equal to our long-term average of 25 Centigrade (the long-term equivalent for Burgundy for Jun, Jul, Aug, Sep is 24.8 Centigrade), so on our measure, the vintage was cooler than 2019 and equal to the celebrated 2009 and 2015 vintages. A standout feature of the 2020 vintage was phenolic ripeness at lower alcohol than usual, combined with low sugar to alcohol conversions for the fermentations. A highly positive situation. Yields were, as always, very low. Pinot noir came in at 3.32 tons/ha (21,5 hl/ha) and Chardonnay came in even lower at 2.68 tons/ha (16.9 hl/ha). The wines have a marked elegance, mineral purity and saline quality. A very exciting outcome despite weather challenges.

Wine Style

A tight, minerally wine with classic Hamilton Russell Vineyards length and complexity. Unusually prominent pear and lime fruit aromas and flavours are brought beautifully into focus by a tight line of bright natural acid and a long, dry minerality. An elegant, yet textured and intense wine with a strong personality of both place and vintage.

*All Hamilton Russell Vineyards wines are grown, made, matured, bottled and labelled
by Hamilton Russell Vineyards on the Hamilton Russell Vineyards Estate*

Hamilton Russell Vineyards
Hemel-en-Aarde Valley, R320, Hermanus, Cape of Good Hope, South Africa
P O Box 158, Hermanus, 7200



KANONKOP

WINE ESTATE



Pinotage

2018

WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Pinotage
ORIGIN	Simonsberg, Stellenbosch
AGE OF VINES	31 to 65 year old bush vines
IRRIGATION	None - dry land vineyards
SOIL TYPE	Decomposed Granite and Hutton
YIELD	5 tons per hectare
AGEING POTENTIAL	10 to 15 years from vintage
PRODUCTION VOLUME	12 000 cases (6 x 750ml)
FOOD PAIRING	Spicy Asian-style dishes Aromatic curries Peppered squid with wasabi All types of venison meat Seared game fish Duck

VINTAGE CONDITIONS

Extremely warm and dry, with below average rainfall and cold units during the preceding winter. During ripening the night time temperatures were cooler than normal, resulting in good acid and flavour development. A challenging vintage that produced sound, concentrated wines.

WINEMAKING / MATURATION

Fermented in open top concrete fermenters at 28°C. The floating skins were punched down by hand, every 2 hours during fermentation. The juice was drawn off the skins after 3 days. After malolactic fermentation the wine was matured for 16 months in 80% new and 20% second fill 225L French Nevers oak barrels.

TASTING NOTES

Intense purple hues. The nose is beautifully aromatic, with scented aromas of red currants, macerated cherries and cinnamon spice. The palate displays a silky tannin structure, backed by a fine seam of acidity. Subtle vanilla undertones from the integrated oak profile are juxtaposed against a fruit explosion of wild bramble, plums and black berries. An elegant wine with lingering flavours of juicy, dark plums on the finish.

ALC 14.84% | RS 2.2 g/l | TA 5.4 g/l | pH 3.73 | FREE SO₂ 50 mg/l | TOTAL SO₂ 132 mg/l | VA 0.68 g/l

SWARTLAND



Mullineux

2017 Mullineux Syrah

Varietals: 100% Syrah
Bottling Date: 15th January 2019
Production: 36 000 bottles/3 000 cases & 368 magnums
Wine of Origin: Swartland

Technical Details at Bottling:
Alcohol 14.5 % - RS 2.1 g/l - TA 5.0 g/l - pH 3.76

Vineyard Details:
Grapes for our Syrah come from seven sustainably farmed vineyard parcels in different parts of the Swartland: four parcels planted in the stony Shale and Schist based soils of the Kasteelberg; two parcels of dry-land, bush vines grown in the decomposed Granite of the Paardeberg; and one on the rolling, iron-rich soils west of Malmesbury. Vines are aged between 22 and 30 years.

Date(s) Harvested:
Grapes were harvested between the 26th January and 15th February 2017.

Yields:
Between 4 to 6 tons/ha = 24 to 33 HL/ha.

Winemaking:
Each parcel of grapes is chilled in our cold room then 90% added as whole bunches to tank and the remainder is added destemmed. Minimal SO₂ is added and, as with all our wines, no further additions are made. The must is initially pigeaged once a day. After about 4 days, fermentation begins with indigenous yeasts and the wine is pigeaged once or twice a day, depending on extract and tannin development. Temperatures are kept below 28 °C. Fermentation lasts 7 to 10 days after which 3 to 7 weeks (also depending on tannin development) skin contact is given. The wine is then pressed to barrel for malolactic fermentation and maturation. Each parcel is racked in Spring to blend the wine, which is then returned to barrel and later bottled unfiltered and unfined.

Maturation:
Aged 14 months in French oak 225L and 500L barrels and 2000L Foudre, 15% new.

Tasting Note:
This aromatic Syrah has notes of spicy citrus rind, black fruit, and violets, which follow through on the palate. The wine is elegant and restrained yet with good body and a silky texture balanced by a fresh, natural acidity. The finish is long with supple, dusty, tannins. Best served at 16 to 18 °C, this wine will greatly benefit from decanting if drunk within the first 3 to 5 years after bottling.





WINES

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

Cabernet Sauvignon

This wine is made from grapes from the Stellenbosch region and has been in barrels for 16 months. A full-bodied wine with hints of minty characters, cigar box and lots of dark fruits. Bold palate with chewy tannins.



Sauvignon Blanc

A full rounded tropical character Sauvignon Blanc from the Stellenbosch region. A complex bright fruit wine with lots of citrus characters and lemon zest. It has beautiful complexity and depth and a unique lingering silky finish.



Chardonnay

A complex, fruity Chardonnay, creamy and full. Partial wooding gives this wine the edge and shows a beautiful tropical fruit and limy character.

Good acidity balancing the fruit and wood.



Umsasane

This wine is a blend of Cabernet Sauvignon, Cabernet Franc and Petit Verdot. Umsasane is the umbrella tree (*Acacia tortilis*) that shades and protects and was the nickname of Ntsiki's grandmother. The bold structure, smoothness and complexity of this wine reflects the characteristics of Aslina, the matriarch of the family.



Get in Touch

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