



## **Wine & Vintage:        Vastrap 2011**

Label:	Solms-Astor	
Farm location:	Delta Rd, off R45, Franschhoek Valley	
Farm owner:	Solms Family Trust, Astor Family Trust and the farm's workers (Wijn de Caab Trust)	
Wine maker:	Hilko Hegewisch	
Viticulturist:	Rosa Kruger	
Grape Varieties:	Chenin Blanc 61%, Semillon 36%, Riesling 3%	
Style of Wine:	White Cape blend	
Vinification:	No skin contact, reductive wine-making style to retain upfront fruit flavours. Classic 'old Cape' cultivars. The aromatic Riesling was added to provide a spicy component.	
Maturation:	Partially in second and third fill barrels but mostly in stainless steel tanks. Lees contact for 9 months.	
Wine Description:	Easy-drinking fruity style, produced from classic South African cultivars. Semillon ('Groendruif') has been grown in Franschhoek for some 300 years. Chenin blanc ('Steen') has unique characteristics in South Africa.	
Analysis:	Alcohol	12,5% Vol
	Residual Sugar	3.6 mg/l
	Total Acidity	6.2 mg/l
	pH	3.43
Background:	Label detail; Vastrap (trample) music unites Khoesan trance-dance with Dutch folk music. Played on anything: concertinas, home-made violins, banjos and 'blik-kitaars'. The traditional excuse for a Vastrap party was the trampling of a newly laid cow-dung floor, but the ancestors are said to have preferred the open air.	
The Name:	The name of the wine combines Richard Astor's love of music with his dislike of pomposity. Approachable and well-priced, this is a fun wine, with no pretensions, backed by the Solms-Delta reputation for quality.	
The Occasion:	Enjoy it on its own, or at any informal occasion, poolside or picnic. Will pair well with fish or pizza.	
History of farm:	The more than 320 year old Franschhoek farm has reclaimed its historic role as a wine estate under the direction of Prof. Mark Solms, a world-renowned neuroscientist.	
Price:	Recommended retail price (as ex farm) – R55	