



Wine & Vintage:	Vastrap 2009	
Label:	Solms-Astor	
Farm location:	Delta Rd, off R45, Franschhoek Valley	
Farm owner:	Mark Solms, Richard Astor and the Wijn de Caab Trust	
Wine maker:	Hilko Hegewisch	
Viticulturist:	Paul Wallace (consultant)	
Grape Varieties:	Chenin blanc 31%, Clairette Blanche 14% & Semillon 55%	
Style of Wine:	<b>White Cape Blend</b> - Fresh, easy-drinking	
Vinification:	No skin contact, reductive wine-making style to retain upfront fruit flavours. The large-berried Clairette Blanche was desiccated for a more intense flavour.	
Wood Maturation:	Partially in second and third fill barrels and stainless steel tanks. Lees contact for 9 months.	
Wine Description:	Easy-drinking fruity style, produced from classic South African cultivars, now largely out of fashion. Semillon ('Groen druif') has been grown in Franschhoek for some 300 years.	
Analysis:	Alcohol	12.88% by Vol
	Residual Sugar	1.05 gm/l
	Total Acidity	5.7 gm/l
	pH	3.40
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 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 recently returned to South Africa.	
Price:	Recommended retail price (as ex farm) – R52 incl. 14% VAT	