

## Asara Cabernet Sauvignon 2000

A concentrated wine, offering dark chocolate, maraschino cherries, cigar box notes and hints of cherry tobacco. 24 Months of ageing in French barrels, resulted in a big tannin structure which has become more integrated with age.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Asara Wine Estate and Hotel

**winemaker** : Jan van Rooyen

**wine of origin** : Stellenbosch

**analysis** : alc : 14.0 % vol    rs : 2.0 g/l    pH : 3.59    ta : 5.4 g/l

**type** : Red    **wooded**

**pack** : Bottle

Veritas Awards 2006 - Silver

Michelangelo Awards 2006 - Gold Medal

International Wine & Spirit Competition - Bronze

Old Mutual Trophy Wine Show 2006 - Silver (80/100)

Concours Mondial de Bruxelles 2005 - Silver Medal

Veritas Awards 2005 - Bronze

**ageing** : Will reward from at least 5 years of correct cellaring.

**in the vineyard** : This Noble Cultivar, Cabernet Sauvignon, grown at Asara Estate over many decades, has adapted extremely well to our meso- and micro-climates. We have planted Cabernet on a variety of slopes (South-South-East, East-South-East) and altitudes (130 to 195 metres above sea-level). As a result, we are in a position to select several components for blending and to create the perfect balance and structure. This wine is derived from grapes grown on three different sites on the Estate.

### Viticulture

Age of vines: 7 to 11 years old

Clone: CS27A

Rootstock: Richter 99 & MGT 101-14

Soil type: Tukululu yellow brown gravel

Trellising: 5 wire movable Perold system

Plant spacing: 1.2 m by 2.7 m

**about the harvest**: The grapes were harvested at full ripeness as determined by the tannin structure of the grape skins and seeds as well as the overall flavour development. Analysis on the harvest day revealed sugar levels between 24.5 and 26° Balling with an acidity level of ca 5.7 g/litre. This analysis plus the low yield of 8.9 tons per hectare gave us excellent fruit quality.

**in the cellar** : Grapes were sulphited at crush and cold-soaked for 12 hours. Fermentation by means of a selected yeast strain lasted for 10 days. The temperature was kept between 25 and 29° C during fermentation and 2 to 3 pumpovers were given daily. After fermentation and pressing of the grapes, the wine was racked and inoculated with the malolactic bacteria. This ensures healthy malolactic fermentation without loss of colour or flavour. Subsequent to malo-lactic fermentation the wine was racked, sulphited and taken to French oak barrels. Here the wine rested for 24 months. At the end of this maturation period each and every barrel was tasted and grouped according to flavour and structure. Thereafter the different components were blended until the final blend was obtained and approved by our panel of tasters.

On 27 January 2005 the wine was bottled in the following sizes: 12,000 X 750 ml and 2,000 X 375 ml.

