

## Asara Avalon 2005

The natural concentration through evaporative loss of water in the grapes, created a full bodied wine with intense flavours and big, silky tannins. Pleasant aromas of ripe plums, red currant and violets lead to a spicy taste sensation filled with rich flavours of cedar, sour cherry and oak mellowed mocha.

Ideal with as a meditation wine with nuts and cheese. Alternatively, strong flavoured foods such as rich stews, venison or wild boar would be an excellent combination.

**variety** : Pinotage | 100% Pinotage

**winery** : Asara Wine Estate and Hotel

**winemaker** : Jan van Rooyen

**wine of origin** : Stellenbosch

**analysis** : alc : 15.5 % vol    rs : 10.9 g/l    pH : 3.57    ta : 7.5 g/l

**type** : Red    **body** : Full    **taste** : Fragrant    **wooded**

**pack** : Bottle    **closure** : Cork

John Platter Wine Guide - 4 Stars

**ageing** : Maturation potential: Drink until the end of 2015

**in the vineyard** : Our second vintage of this Italian style wine with a South African twist was well received by the wine critics and scored FOUR STARS in the latest John Platter Wine Guide. From the paragraphs below you will learn exactly what the Avalon is. In short, it is a wine that was inspired by Italian Amarone wine tradition and in 2001 the idea to make a South African version was introduced by Markus Rahmann, the owner of Asara Wine Estate (and as the saying goes: "the rest is History").

### Viticulture

Age of vines: 7 years old

Clone: 48A

Plant spacing: 1.2m by 2.5m

Soil type: Oakleaf Yellow Brown

Trellising: Hedge System

Rootstock: MGT 101.14

**about the harvest**: The Asara Avalon is made from vine dried Pinotage grapes. As soon as the grapes have reached their optimum ripeness, the stems of the grape bunches are pinched and a process of natural concentration of flavour and colour begins in the vineyard. During the period of concentration, the sugar level also increases. According to our winemaker the ideal sugar level for this wine is ca 30°Balling.

**in the cellar** : After harvesting the grapes are de-stemmed and allowed to ferment with a traditional S.A. yeast strain called WE 372. Regular pumping over of the juice during ten days fermentation resulted in the desired extraction of colour and flavour. The wine was pressed and sent straight to barrels for 12-and-a-half months: 50 % French and 50% American, all new.

The wine was bottled on the estate on 11 October 2006 with a production volume of only 2,800 x 750ml bottles.

