

Asara Pineau de Charentes 2004

The natural concentration through evaporative loss of water in the grapes, created a full bodied wine. The colour is deep ruby red and the aromas are intense - there are layers of black cherry, cassis, chocolate cedar and spice. Oak flavours are delicately masked by the powerful fruity sensation on the palate and in the aftertaste there is a nuance of sweet chocolate with an impression that lasts long after the wine has been tasted.

This wine can be served as an aperitif or as a dessert wine. Try it with good cheese or spicy canapés – also slightly chilled as a sun downer.

variety : Pinotage | Pinotage

winery : Asara Wine Estate and Hotel

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 21.0 % vol rs : 99.6 g/l ta : 7.5 g/l

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

pack : Bottle **closure :** Cork

ageing : Can mature until 2020.

in the vineyard : For the first time since 1930, Asara Wine Estate gives you a fortified wine from red grapes. This time it is made with Pinotage grapes in the style of a Pineau de Charentes. So, before you say "Pineau de what?" let me explain: legend has it that in the 1589 harvest in the area of Charentes, France, a winegrower accidentally poured grape must into a barrel already containing Cognac brandy. A few years later the barrel was needed for storage of new wine and the owner was surprised by the marvelous brew in this barrel ... Pineau de Charentes was born. In the same tradition, but with an Asara flavour to the style, we decided to use Pinotage for a Pineau wine and adapt the process slightly.

Viticulture

Age of vines: 6 years old

Clone: 48A

Plant spacing: 1.2m x 2.5m

Soil type: Oakleaf Yellow Brown Gravel

Trellising: Hedge System

Rootstock: MGT 101.14

about the harvest: We harvested at full sweet ripeness with a sugar level of 25.3° Balling.

in the cellar : After crushing the grapes we fermented the juice halfway through until ca 12° Balling and fortified with two year old brandy spirits to stop fermentation and preserve the fruit flavours. The next morning the grapes were pressed and the resulting fortified wine was barreled. Maturation lasted for 24 months in French oak (70% new and 30% third fill).

Estate bottled on 29 September 2006: the production was 8,000 x 375 ml bottles.

