wine.co.za
easiest way to buy wine

Asara Ebony 2001

A deep red colour predicts the mellowed flavours of the palate. On the nose there is a combination of red berries and bell pepper. The taste is juicy and reminds of ripe plums with a soft nuance of mocha in the background – it simply is more-ish.



variety : Cabernet Sauvignon | 52% Cabernet Sauvignon, 48% Merlot
winery : Asara Wine Estate and Hotel
winemaker : Jan Van Rooyen
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 2.4 g/l **pH :** 3.4 **ta :** 6.1 g/l
type : Red **wooded**
pack : Bottle **closure :** Cork

Veritas 2007 - Bronze
John Platter Guide 2007 - 3 Stars

ageing : Drink now until 2010.

in the vineyard : "The Ebony and the Ivory of Asara Wine Estate is a celebration of the complex diversity of our life and existence here in the beautiful South Africa – need I explain more?" is only one of the questions asked by our winemaker to everyone who passes by whilst experiencing the "life and times" of Asara and the Cape Winelands. Our Ebony is meant to be an easy drinking wine for all good times, made for your enjoyment ... and nothing else, so let's celebrate life!!

about the harvest: The third consecutive warm winter leading up to the harvest was instrumental in causing a smaller crop than we expected. However, the colder winds of January and February 2001 provided an ideal climate for ripening the grapes. As a result, our Cabernet and Merlot were harvested with excellent flavour retention.

in the cellar : At the cellar the grapes and wines were put through their paces in the normal way of minimal handling and classic maturation procedures in order to provide you with flavourful wines that have great structure but elegance and depth.

The best suited blend for the Asara Ebony has, over time, proved to be a Cab / Merlot. Thus we selected some Cabernet Sauvignon from two different sites and also Merlot from two different sites to achieve the desired aroma and taste. The final blend consisted of 52% Cabernet Sauvignon and 48% Merlot.

Estate bottled on 8 November 2006 after a bulk filtration.