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Asara Rosé 2006

This Rosé has an attractive, deep crimson colour that signifies the use of only red grapes. Aromas of strawberry and water melon are complimented by the fresh berry fruit taste. The wine finishes with a soft and pleasant aftertaste.

We have created a charmingly dry Rosé wine that can be enjoyed with salads, seafood (especially sushi!!) and light meats. Serve it well chilled.



variety : Shiraz | 55% Shiraz, 45% Gamay Noir
winery : Asara Wine Estate and Hotel
winemaker : Jan van Rooyen
wine of origin : Stellenbosch
analysis : **alc :** 13.0 % vol **rs :** 1.5 g/l **pH :** 3.42 **ta :** 6.2 g/l
type : Rose **style :** Dry **taste :** Fruity
pack : Bottle **closure :** Cork

John Platter 2007 - 3 Stars

in the vineyard : This Rosé is the first wine of the 2006 vintage to be released by the Estate. It is also the first time that we used specific vineyard blocks for the sole purpose of making Rosé wine, giving you a vineyard made Rosé from red grapes only. By choosing Shiraz and Gamay we celebrate our long history of wine making with the French varieties from the Côtes du Rhône area.

The message from our Wine Cellar: “May this wine appeal to the more discerning palate as well as any wine lover who wants to drink a good dry Rosé with an attractive colour”.

Age: 5 and 7 years
Soil Type: Tukulu
Clone: SH1 and GA35
Trellising: Extended Double Perold
Plant Spacing: 1.2m x 2.7m
Rootstock: MGT 101.14 and RY17

about the harvest: We harvested both vineyards, Shiraz F3 and Gamay F7, at 22.5° Balling in order to achieve optimal flavour for Rosé as well as a lower alcohol in the final wine.

in the cellar : The grape bunches were crushed and de-stemmed before allowing a short period of skin contact in the press. Fermentation of the juice took place in stainless steel tanks. The final blend consisted of 55% Shiraz and 45% Gamay Noir. Shiraz grapes supply the deep colour as well as structure on the palate whilst the Gamay adds fruitiness and a touch of elegance