

Asara Shiraz 2004

A deep ruby red with black and purple colour hints towards an intense flavour profile in this Shiraz. Cherry and blackberry fruit aromas complement the spicy wood flavours extracted from gentle maturation in French and American oak. Notice how the hints of cigar box smokiness combine with earthy, organic nuances.

variety : Shiraz | 100% Shiraz
winery : Asara Wine Estate and Hotel
winemaker : Jan van Rooyen
wine of origin : Stellenbosch
analysis : alc : 13.5 % vol rs : 3.9 g/l pH : 3.48 ta : 6.5 g/l
type : Red **body** : Medium **taste** : Fruity **wooded**
pack : Bottle **closure** : Cork

John Platter Wine Guide - 4 Stars

ageing : If cellared correctly, this wine can be kept until the end of 2011.

in the vineyard : Viticulture & Harvest

Age of vines: 7 years
Soil type: Tukulu & Villafontes
Clone and rootstock: Sh1A / Richter 99 and Sh1A / Mgt 101-14
Aspect: West south west 140-170 m above sea level
Trellising: Extended double Perold
Plant spacing: 2.7m by 1.2m

It is with "great expectations" that we present you this wine, our fourth vintage of Shiraz from a single vineyard on the Estate. As I have said earlier, we are preparing for a great future in this expressive grape variety. This time we made use of wooden open fermenters specially imported from France. Our viticulturist has chosen some excellent sites for Shiraz plantings on the lower and middle parts of the Estate. The vision for Asara Shiraz is to create a wine that expresses our vineyards in a timeless style of its own by using traditional and modern methods of winemaking.

about the harvest: The key to making great Shiraz is low yield and harvesting at the right time. Due to the good rainfall during the winter preceding harvest and moderate temperatures during the ripening season, the condition of the grapes was excellent for quality wine. We picked the Shiraz at 24.5° Balling, which gave us good flavour retention and soft, ripe tannins.

in the cellar : Healthy bunches were crushed and sent to the wooden fermenters. A 48 hour long cold soaking of the crushed grapes preceded fermentation. We selected="true" a South African yeast strain that enhances the varietal character of Shiraz and kept the fermentation temperature around 25° C. Following malolactic fermentation, the wine was transferred to a special selection of oak barrels: 25% first fill (with equal proportions of French and American oak), 25% second fill and 50% third fill French barrels. After 31 months of maturation, the wine was racked from the barrels into a tank and bulk filtered before bottling.

