

Asara Cape Fusion 2003

The deep ruby black colour hints at a celebration of the senses. There are rich plummy and black cherry aromas balanced with subtle cigar box and spicy mocha nuances. The taste is filled with berry fruit that finishes with an elegant juicy structure.

variety : Pinotage | 58.4% Pinotage, 20% Merlot, 15% Shiraz, 6.6% Cabernet Sauvignon

winery : Asara Wine Estate and Hotel

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 3.0 g/l ta : 5.8 g/l

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

pack : Bottle **closure :** Cork

John Platter Wine Guide - 4 Stars

in the vineyard : It is the year 2008 and we give you only the third ever Cape Fusion of the millennium and from the Asara Wine Cellar. Allow me to give you a quick reminder that this is our "Cape Blend" which is the term for a uniquely South African premium blended wine. There should always be some Pinotage to give the blend its heritage, but further than that the creativity and skill in blending per se must determine a true fusion of flavours.

about the harvest: Due to the cold and stormy winter of 2002 our vines were lulled into a much needed deep sleep. As the cold conditions continued through spring of 2002 and well into February 2003, the vines ripened their fruit slowly and gave a high level of flavour. In general, the reds reached maturity in flavour and tannins at lower sugar levels than previous vintages.

in the cellar : With the making of the Cape Fusion in mind, I decided to try and optimise the blend by crushing two varieties together for the first time. Therefore, one of the components of this blend is a tank of Pinotage/Cabernet Sauvignon that was kept aside for a few years "no wooding", as the fruit flavours were so special. We also chose some Pinotage, Merlot and Shiraz to go through the normal procedure of winemaking and barrel maturation at the cellar.

After several months the components were taken out of the barrels and the final blending commenced. The wines that made the grade were a Merlot and Pinotage (barrelled for 36 months in French oak), a Shiraz (barrelled for 18 months in French and American oak) and the unwooded Pinotage/Cabernet. The inclusion of Shiraz for the first time proved just how exciting the Cape Fusion can be.

