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Asara Rosé 2007

This Rose is the first wine of the 2007 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 Rose wine, giving you a vineyard made Rose from red grapes only. By choosing Shiraz and Gamay we celebrate our long history of wine making with the French varieties from the Cotes du Rhone 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 Rose with an attractive colour".



variety : Shiraz | 55% Shiraz, 45% Gamay Noir
winery : Asara Wine Estate and Hotel
winemaker : Jan van Rooyen
wine of origin : Stellenbosch
analysis : **alc :** 13 % vol **rs :** 1.5 g/l **pH :** 3.42 **ta :** 6.2 g/l
type : Rose **style :** Dry **taste :** Fruity
pack : Bottle **closure :** Cork

in the vineyard : This RosÃ© 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 RosÃ© wine, giving you a vineyard made RosÃ© from red grapes only. By choosing Shiraz and Gamay we celebrate our long history of wine making with the French varieties from the CÃ´tes du RhÃ´ne area.

The message from our Wine Cellar: â€œMay this wine appeal to the more discerning palate as well as any wine lover who wants to drink a good dry RosÃ© with an attractive colourâ€.

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 22.5Â° Balling in order to achieve optimal flavour for RosÃ© 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. Shiraz grapes supply the deep colour as well as structure on the palate whilst the Gamay adds fruitiness and a touch of elegance.