

Asara Cabernet Sauvignon 2003

This is a classically structured Stellenbosch Cabernet Sauvignon. Aromas reminiscent of sweet red peppers are balanced with the smell of juicy black berries. These follow well onto the palate where the maturation in barriques for 24 months combines elegantly with the flavours of stewed fruit and dark chocolate. We provide you with a taste that is fresh and crisp, but also smooth and lingering.

Serve with vegetarian dishes like hearty Ratatouille or alongside a Four Season Calzone, this wine is also an excellent companion to a venison pie Coq-a-vin.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Asara Wine Estate and Hotel

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 13.94 % vol rs : 4.6 g/l pH : 3.56 ta : 6.1 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

Veritas 2008 - Silver

2008 Michelangelo International Wine Award - Silver

ageing : Our Cabernet is drinking superbly now, but will also benefit from at least 5 years of correct cellaring.

in the vineyard : This Noble Cultivar, Cabernet Sauvignon, grown at Asara Estate over many decades, has adapted extremely well to our meso- and micro-climates. We have planted Cabernet on a variety of slopes and altitudes and as a result, we are able to select several components for blending, thus creating the perfect balance and structure. This wine is derived from grapes grown on three different sites on the Estate.

Viticulture

Age of vines: 10 to 14 years old

Clone: CS27A

Rootstock: Richter 99 & MGT 101-14

Soil type: Tuku yellow brown gravel

Trellising: 5 wire movable Perold system

Plant spacing: 1.2 m by 2.7 m

about the harvest: The grapes were harvested at full ripeness as determined by the tannin structure of the grape skins and seeds as well as the overall flavour development. Analysis on the harvest day revealed sugar levels between 24.5° and 26° B. This analysis plus the low yield of 8 tons per hectare gave us excellent fruit quality.

in the cellar : Grapes were sulphited at crush and cold-soaked for 12 hours. Fermentation by means of a chosen yeast strain lasted for 10 days. The temperature was kept between 25° and 29° C during fermentation and 2 to 3 pumpovers were given daily. After fermentation and pressing of the grapes, the wine was racked and inoculated with the malolactic bacteria, thus ensuring healthy malolactic fermentation without loss of colour or flavour. Subsequent to MLF the wine was taken to French oak barrels where it rested for 24 months. At the end of this maturation period each and every barrel was tasted and grouped according to flavour and structure, thereafter the individual components were blended until the final blend was obtained and approved by our tasting panel.

Bottled: 20 May 2008

Production: 14,000 x 750ml bottles.

