

Asara Ebony 2003

A deep red colour predicts the mellowed flavours of the palate. On the nose there is a combination of red berries and bell pepper. The taste is juicy and reminds of ripe plums with a soft nuance of mocha in the background - it simply is more-ish.

This wine is an ideal companion for any spicy dish, alongside some good company. A fabulous wine to take to your friends braai.

variety : Merlot | 47% Merlot, 43% Cabernet Sauvignon

winery : Asara Wine Estate and Hotel

winemaker : Jan Van Rooyen

wine of origin : Stellenbosch

analysis : alc : 12.71 % vol rs : 2.0 g/l pH : 3.34 ta : 5.7 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

John Platter Wine Guide - 3½ Stars

ageing : Drink now until 2011.

in the vineyard : "The Ebony and the Ivory of Asara Wine Estate is a celebration of the complex diversity of our life and existence here in the beautiful South Africa - need I explain more?" is only one of the questions asked by our winemaker to everyone who passes by whilst experiencing the "life and times" of Asara and the Cape Winelands. Our Ebony is meant to be an easy drinking wine for all good times, made for your enjoyment - and nothing else, so let's celebrate life!!

about the harvest: The third consecutive warm winter leading up to the harvest was instrumental in causing a smaller crop than we expected. However, the colder winds of January and February 2002 provided an ideal climate for ripening the grapes. As a result, our Cabernet and Merlot was harvested with excellent flavour retention.

in the cellar : At the cellar the grapes and wines were put through their paces in the normal way of minimal handling and classic maturation procedures in order to provide you with flavourful wines that have great structure but elegance and depth.

The best suited blend for the Asara Ebony has, over time, proved to be a Cabernet Sauvignon / Merlot. Thus we chose some Cabernet Sauvignon from two different sites and also Merlot from two different sites to achieve the desired aroma and taste.

Estate bottled on 12 June 2008 after a bulk filtration.

