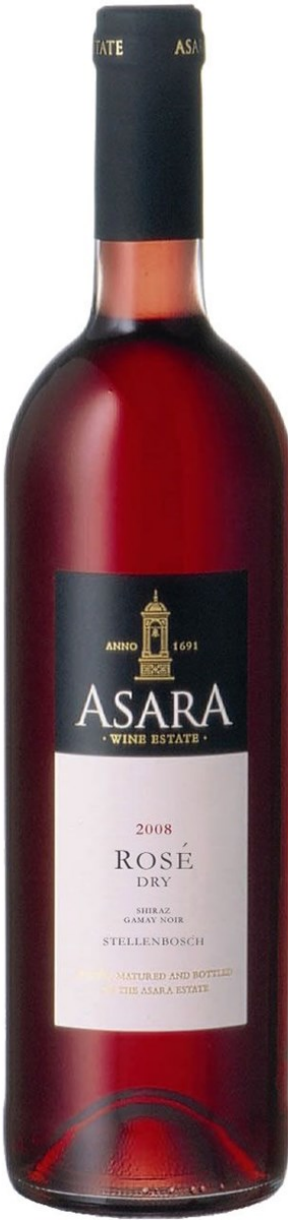
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Asara Rosé 2008

This Rosé has an attractive, deep crimson colour that signifies theuse of only red grapes. Aromas of strawberry and water melon are complemented by the fresh berry fruit taste. The wine inishes with a soft and pleasant aftertaste.

variety : Shiraz | 44% Shiraz, 43% Gamay Noir, 13% Pinotage
winery : Asara Wine Estate and Hotel
winemaker : Jan van Rooyen
wine of origin : Stellenbosch
analysis : **alc :** 13 % vol **rs :** 1.3 g/l **pH :** 3.50 **ta :** 6.2 g/l
type : Rose **style :** Dry **taste :** Fruity
pack : Bottle **closure :** Cork



in the vineyard : We once again shoce specific vineyard blocks for thesole purpose of making Rosé wine, giving you a vineyard made Rosé from red grapes only

Age: 6 and 8 years
Clone: SH1 and GA35
Rootstock: MGT 101.14 and RY17
Soil Type: Tukulu
Trellising: Extended Double Perold
Plant Spacing: 1.2m x 2.7m

about the harvest: We harvested both vineyards, Shiraz F3 and Gamay F7, at 22.5° Balling in order to achieve optimal flavour for Rosé 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. We included some Pinotage to increase the flavour profile and give a South African touch to this Rosé.

By choosing Shiraz and Gamay we celebrate our long history of wine making with the French varieties from the Côte du Rhône area on this Estate. This year we went a step further and added something South African to the wine... yes, a touch of good old Pinotage.