

Asara Shiraz 2009

A deep intense ruby red and purple colour hints towards an intense flavour profile in the Shiraz. This wine shows of great potential for becoming a true ambassador for the Asara Wine Estate with rich aromas of black berries, tobacco, and sweet white pepper and also hints of biltong. The palate is smooth and complex with characteristics of red fruits and meat and ending off with a great full rounded taste on the palate.

Suggestion Serve this wine alongside a big bowl of Spaghetti Bolognese or enjoy a glass with a slice of Salami, Feta and Green pepper pizza. Also wonderful with traditional Cape Malay Bobotie.

variety : Shiraz | 100% Shiraz

winery : Asara Wine Estate and Hotel

winemaker : Francois Joubert

wine of origin : Stellenbosch

analysis : alc : 14.24 % vol rs : 4.2 g/l pH : 3.43 ta : 5.9 g/l

type : Red **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

2012 Old Mutual Trophy Wine Show - Bronze

in the vineyard : Age of vines: 10 years

Soil type: Tukululu and Villafontes

Plant spacing: 2.7m by 1.2m

Trellising: Extended double Perold

Aspect: WSW 140-170m

Clone: SH 99 & SH 21A

The key to making great Shiraz is low yield and harvesting at the right time. Due to the good rainfall during the winter preceding harvest and moderate temperatures during the ripening season, the condition of the grapes was excellent for quality wine.

about the harvest: We picked the Shiraz at 24° Balling, which gave us good flavour retention and soft, ripe tannins.

in the cellar : Healthy bunches were crushed and sent to the wooden fermenters. A 72 hour long cold soaking of the crushed grapes preceded fermentation. We selected a South African yeast strain that enhances the varietal character of Shiraz and kept the fermentation temperature around 25° C. Following malolactic fermentation, the wine was transferred to a French and American oak. After 18 months of maturation, the wine was raked from the barrels into a tank and bulk filtered before bottling

