

Asara Cabernet Sauvignon 2009

This wine consists of characteristics of classically structured Stellenbosch Cabernet Sauvignon. Aniseed spice, Karoo bossie and pomegranate are well picked up aromas in this Cabernet Sauvignon. A sweet, smooth front palate with a well balanced tannin structure following with ripe peach and dark berry flavours.

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

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Asara Wine Estate and Hotel

winemaker : Francois Joubert

wine of origin : Stellenbosch

analysis : alc : 13.93 % vol rs : 2.8 g/l pH : 3.51 ta : 6.1 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

ageing : The Cabernet Sauvignon is ready for drinking now, but will develop and benefit from at least three years of careful 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

Soil Type: Tukululu yellow brown gravel

Clone: CS27A / CS163C

Trellising: 5 wire movable Perold system Rootstock: Richter 99 & MGT 101-14

Plant Spacing: 1.2m 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 and 26°B. This analysis plus the low yield of 6 tons per hectare gave us excellent fruit quality.

in the cellar : Grapes were sulphated at crush and cold-soaked for 48 hours. Fermentation by means of a selected yeast strain lasted for 10 days. The temperature was kept between 25 and 29°C during fermentation and three 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 nine 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 returned to the barrel for another six months before bottling and approved by our tasting panel.

