

Asara Rosé 2012

This Rosé has an attractive, rosebud pink blush that signifies the use of only red grapes and most probably a feminine touch! The nose is delicate, with aromas of cranberry and sweet water melon. Bursting wild cherry flavours lingers on the palate with a soft finish of crisp acidity and a pleasurable aftertaste.

variety : Pinotage | 100% Pinotage
winery : Asara Wine Estate and Hotel
winemaker : Francois Joubert
wine of origin : Stellenbosch
analysis : alc : 13.0 % vol rs : 4.5 g/l pH : 3.5 ta : 6.2 g/l
type : Rose **style** : Dry **taste** : Fruity
pack : Bottle **closure** : Cork

in the vineyard : Our 2012 Rose is proudly all South African, made entirely of 100% Pinotage grapes.

Viticulture

Age: 14 years
Clone: PI 48A+B
Rootstock: MGT 101.14
Trellising: Extended Double Perold
Plant Spacing: 1.2m X 2.7m
Soil Type: Tukulu

about the harvest: We harvested this single Pinotage vineyard block early on the morning of 25 January 2012. Berries were hand selected in small crates and rushed to the cellar to be processed.

in the cellar : The grape bunches were crushed and destemmed before allowing a short period of skin contact in the press. Fermentation of the juice took place in a stainless steel tank for duration of sixteen days. The wine was left on the lees for three weeks to build the palate. The Rosé Pinotage 2012 was bottled on the 5th of March.

