

Asara Classic Collection Merlot / Cabernet Sauvignon 2010

Ripe red berries, strawberries and cherries are evident on the nose, with subtle notes of cherry tobacco. Fresh, sweet, red berries show on an elegant entry, filling the mouth on the mid palate, and making for a finish that is deliciously sweet and smooth.

variety : Merlot | 60% Merlot, 40% Cabernet Sauvignon

winery : Asara Wine Estate and Hotel

winemaker : Francois Joubert

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 5.0 g/l pH : 3.47 ta : 6.0 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

2013 China Wine & Spirit Awards 'Best Value' (CWSA 'Best Value') - Silver

in the vineyard : Cabernet Sauvignon and Merlot, both noble cultivars of Bordeaux, tend to divide enthusiasts into two camps: those that love the elegance and smoothness of Merlot, and those who seek a wine that is richer and more robust. Asara Merlot/Cabernet Sauvignon is a blend that offers the best of both: richness and substance with elegance; balanced and velvety-smooth.

Planted at an altitude of 90-150m above the sea, on well-drained Oakleaf soils and nutrient-laden Tukululu. The vineyards are planted southwest in the most part, attracting continual sunlight, though the grapes remain in the shade but for twice a day for lengthened ripening. The vineyards are aged from 10 to 12 years, and yield at a minimal 7 tons per hectare, resulting in more concentrated fruit.

about the harvest: The grapes are harvested in the coolness of early morning, and cold macerated briefly to avoid tannin over-extraction.

in the cellar : A colder fermentation is used, at 24° C, to preserve the fruit and ensure the palate is smooth. The grapes are gravity-fed to press, lightly pressed and inoculated for malolactic fermentation in tank. French medium-toast oak staves are used for six months to add a subtle character and complexity. Blending is used to produce a rounded wine, rich in fruit rather than dominant oak. Soft, subtle, riper tannins result in a wine that is sweetly palatable and silky-smooth.

