

Asara Classic Collection Merlot / Cabernet Sauvignon 2011

Ripe red berries, strawberries and cherries with subtle aromas of cherry tobacco. Sweet, red berries show on an elegant, weighty palate. Mouth filling, smooth and sweet.

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

winery : Asara Wine Estate and Hotel

winemaker : Francois Joubert

wine of origin : Polkadraai Hills

analysis : alc : 14.00 % vol rs : 4.5 g/l pH : 3.6 ta : 5.8 g/l

type : Red **style :** Sweet **body :** Full **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Screwcap

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 like a wine that is richer and more robust. Asara Merlot/Cabernet Sauvignon is a blend that offers the best of both.

in the vineyard : Planted at an altitude of 90-150m above the sea, on well-drained Oakleaf soils and nutrient-laden Tukulu. 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.

in the cellar : The grapes are cold macerated briefly to avoid tannin over-extraction. 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.

