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Asara Classic Collection Rosé 2014

Ripe, vibrant strawberries and red berries, with candy floss and melon on the nose. A mouth-watering palate of fresh strawberries, honeydew and red berries make for a wine that's crisp, fresh and sweet.

Fresh, elegant, feminine

variety : Shiraz | 40% Shiraz, 25% Malbec, 10% Mourvedre
winery : Asara Wine Estate and Hotel
winemaker : Francois Joubert
wine of origin : Western Cape
analysis : **alc :** 12.6 % vol **rs :** 3.9 g/l **pH :** 3.38 **ta :** 5.3 g/l
type : Rose **style :** Very Dry **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap



Asara CLassic Collection is our value for money, cultivar driven range made in an accessible consumer driven style.

in the vineyard : All the vines except for the Phillidelphia Mourvedre are located on the estate. The conditions vary, ranging from altitudes of 90 - 200m. Soil types across the board are Oakleaf and Tukulu which is granite-based and rich in minerals.

Vineyards planted facing east contribute freshness and acidity, the aspect limiting sun exposure to the grapes and lengthening ripening. Southwest-facing vines attract more constant sun and hence enable riper, bolder structure in the grapes.

about the harvest: The grapes are harvested in the coolness of early morning, lightly pressed and sieved.
The average yield is 9tons per hectare.

in the cellar : Pump overs take place for 6 - 7 hours to achieve a deeper shade of pink. The juice is racked off the skins, and fermented at lower temperatures averaging at 14°C. The juice is taken off the lees immediately to optimise the freshness of the fruit.