

Asara Vineyard Collection Cabernet Sauvignon 2012

Ripe, red cherries predominate on the nose. A fresh, juicy entry of red and dark berries on a mouth-watering palate of substance and weight. Sweet and sour berries and cherry tobacco to finish.

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 : 14.0 % vol rs : 2.7 g/l pH : 3.58 ta : 5.6 g/l

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

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

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

Asara's Vineyard Range stays true to vineyard of origin by means of minimal cellar handling. The property is located in the Polkadraai Hills, whose primary terroir influence is granite based soils and undulating hills.

in the vineyard : The dominant Cabernet Sauvignon block is southwest facing, on a 50% Oakleaf, 50% Tukululu base. Located at an altitude of 150m above the sea, the vineyard attracts a cooling maritime breeze. Being more mature, at 16 years of age, vineyard vigour is naturally restrained, aided by the use of Oakleaf soils which are well drained. One vineyard block receives additional sun exposure in the form of reflection from a dam; this resulting in richly flavoursome dark berry characters. The average yield per hectare is 4.5 tons.

about the harvest: The grapes are harvested in the cool of early morning for preservation of flavour. Small lugs are used for rapid removal to cellar where the cold chain is maintained.

in the cellar : The grapes are whole-bunch sorted and de-stemmed; 50% are crushed, the rest remaining in bunches for optimal fruit preservation. Cold maceration ensues for five days and fermentation takes place in 10l open top vats for one and a half weeks, punched down four times per day. Temperatures reach up to 30° C. The grapes are pressed and malolactic fermentation occurs in tank. The wine matures in 225l French oak barriques; 10% new and the remainder 2nd & 3rd fill, for a period of 18 months.

