wine.co.za
easiest way to buy wine

Asara Vineyard Collection Pinotage Rose 2015

Wild berries, with candy floss and melon on the nose. A mouth-watering palate of fresh berries, honeydew and limy zest make for a wine that's crisp and fresh with a lingering mouth feel. This is a beautiful blend of fresh wild fruits and berries; a mouth-watering wine made in a feminine style from South Africa's own cultivar, Pinotage.



variety : Pinotage | 100% Pinotage
winery : Asara Wine Estate and Hotel
winemaker : Francois Joubert
wine of origin : Stellenbosch
analysis : **alc :** 13.72 % vol **rs :** 1.1 g/l **pH :** 3.42 **ta :** 5.6 g/l
type : Rose **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

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 inflience is granite based soils and undilating hills.

in the vineyard :
Area of Origin: Polkadraai, Stellenbosch
Cultivar(s) Pinotage 100%
The single block of Pinotage used in the wine is planted to Vilafonte soils, ensuring even fruit production and consistency of quality. The vineyards are grown at an altitude of 100m in east-facing rows, attracting sun exposure on the bunchesin the morning.

about the harvest: The grapes are harvested in the coolness of early morning, at about 22.5º B.
The average yield is 12 tons per hectare.

in the cellar : Pump overs take place on the skins for 4 - 5 hours to extract some colour from the skins, resulting in an amber sunset hue. The juice is removed from the skins, and fermented at lower temperatures averaging at 13°C. The juice is taken off the lees immediately to optimise the freshness of the fruit.

Style Fresh, elegant, and full of fruits