

Asara Vineyard Collection Shiraz 2012

The wine catches you with vibrant juicy red fruit and five spice on the nose. The palate is layered with juicy ripe dark berries and bramble fruit. A mouth filling palate, juicy and lingering.

variety : Shiraz | Shiraz (87%) Mourvedre (9%) Petit Verdot (4%)

winery : Asara Wine Estate and Hotel

winemaker : Francois Joubert

wine of origin : Stellenbosch

analysis : alc : 14.88 % vol rs : 2.7 g/l pH : 3.67 ta : 4.7 g/l

type : Red **body :** Medium **taste :** Fruity **wooded**

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

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

in the vineyard : Two vineyards of varying altitude, aspect and soil type are blended to create this wine. High potential Tukululi soils, found at the altitude of 150m above the sea, contribute moisture and nutrients to the vines. Southwest facing, the bunches receive direct sunlight only once per day. Working in concert with soil type and cooler climes, this aspect extends the ripening time. The vineyard at lower altitude is planted to Oakleaf soil, which is lower in potential and more rapidly draining. A measured amount of stress is placed on the vines, causing flavour to concentrate in the grapes. Adequate foliage cover, and east-west vineyard aspect minimises sun exposure, optimising ripening without charring the grapes. The vineyards are 16 years of age and yield at average of 6 tons per hectare.

about the harvest: The grapes are hand sorted and whole bunch macerated for three days. A rapid fermentation at 30° C, with 10% of grapes remaining in bunches, minimises extraction of tannin from the skin and seeds.

in the cellar : Malolactic fermentation occurs in tank, and the wine is transferred to barrel – 15% new; 80% French and 20% American. The wine resides in barrels for 20 months prior to blending and bottling.

