

Asara Nouveau 2015

Fruit forward nose with sweet strawberry and watermelon. A mouth-watering entry of fresh, vibrant fruit and ripe berries. Made to drink early, the wine is best enjoyed within the year. Drink the wine at 8° C. Best enjoyed with friends.

variety : Gamay noir | 100% Gamay Noir
winery : Asara Wine Estate and Hotel
winemaker : Francois Joubert
wine of origin : Stellenbosch
analysis : alc : 11.51 % vol rs : 13.0 g/l pH : 3.44 ta : 5.3 g/l
type : Rose
pack : 0 **size :** 0 **closure :** 0

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in the vineyard :

The Story: On the third Thursday of November at the stroke of midnight, the province of Beaujolais in France erupts in a celebration that lasts the better part of a week. The event marks the release of the latest vintage Nouveau; a young red wine made in a most unusual style. Enthusiasts fly in from around the globe to toast to the vintage and sample its expression in the wine.

Beaujolais Nouveau is produced from Gamay Noir, a crisply acidic red grape whose association with Asara dates back 40 years. The Asara Gamay profile is classic Beaujolais and its Nouveau-style production offers the allure of a juicy, mouth-watering wine whose fermentation took place inside each grape. The wine is released on the third Thursday of March, and like its French counterpart the supplies rarely last past the first six months of release.

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about the harvest:

The vineyard is 14 years of age and yields at an average of 8 tons per hectare.

Harvest takes place in the cool of early morning into small lugs for timeous transfer to cellar. The grapes are cooled overnight to 5° C, and whole bunches are hand-placed layer by layer into stainless steel tanks.

in the cellar :

A small amount of grape breakage occurs at the bottom layers, precipitating fermentation with the addition of yeast. The tank fills with CO2 and carbonic maceration - or anaerobic fermentation - takes place within each individual berry.

Fermentation is deemed complete if sampled berries pop when placed under very light pressure. The grapes are lightly pressed in whole bunches, and the juice ferments in tank until stopped to leave a slight edge of sweetness.

An abundance of CO2 is captured in the juice, contributing to freshness. Thus, when consumed cold the wine shows little evidence of grape tannins, and plenty of fresh, zesty fruit.

Style Beaujolais Nouveau style



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