

Asara Vineyard Collection Petit Verdot 2011

Garnit amber in colour, Palate filled with bold tannins and lingering spice, bramble and blackberry notes and smokey notes

Accompany this wine with grilled steak, spicy pork and all types of game and sausage. For the cheese fanatic, go for something creamy and strong, Camembert, Limburger or some blue cheese.

variety : Petit Verdot | 100% Petit Verdot

winery : Asara Wine Estate and Hotel

winemaker : Francois Joubert

wine of origin : Stellenbosch

analysis : alc : 14.1 % vol rs : 2.1 g/l pH : 3.6 ta : 5.4 g/l

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

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 Hills, whose primary terroir influence is granite based soils and undulating hills.

in the vineyard : The highest vineyard block on the farm at 200 m above sea level, it is a tiny 1.03ha in extent, planted on the only patch of Vilafontes soil on the property. One of the oldest soil types in the world at 750 000 to 1.5 million years old, it is impoverished, stripped of its inherent capacity, which encourages small vines, lower yields, and great concentration of fruit. The soil holds moisture well which means the vines are not stressed. The 14 year old vines are attuned to the site, a south west facing, well-drained slope with north-west south-east row orientation, enjoying both morning and afternoon sun. Viticulture is aimed at achieving full phenolic ripeness without sacrificing freshness and fruit purity, while keeping alcohol levels down.

about the harvest: The grapes are harvested in the cool of early morning into small lugs, for rapid transfer to cellar.

in the cellar : After cooling overnight, whole bunches are sorted then de-stemmed, and the juice is cold-soaked for six to seven days. The juice is inoculated with a carefully selected yeast strain, and the fermentation temperature is allowed to rise gradually, to aid soft tannin extraction. The temperature is then reduced for an extended cold ferment on skins with punch-downs only four times a day to avoid harsh tannin extraction. After six weeks, the juice is pressed into 300 litre tight-grain Alliers barrels (only 10% new), malolactic fermentation is induced, after which the wine matures in barrel for three years. The wine is finally bottled a year before the anticipated release date.

