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Asara Vineyard Collection Cape Fusion 2014

A fresh profusion of raspberry, mocha and dark berry show on the nose. Ripe red fruits persevere on the finish; a sweetly lingering ending contributed by Malbec.



variety : Pinotage | Pinotage 33.33% , Malbec 33.33 % , Shiraz 33.33%
winery : Asara Wine Estate and Hotel
winemaker : Danielle le Roux
wine of origin : Polkadraai Hills
analysis : **alc :** 14.22 % vol **rs :** 3.2 g/l **pH :** 3.57 **ta :** 5.4 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **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 Hills, whose primary terroir influence is granite based soils and undulating hills.

in the vineyard : The Pinotage is grown at 210m, the highest altitude on the farm. The soil type is Tukulu, rich in nutrients and moisture, causing the vines to grow with ease and generating the elegance for which the better examples of Pinotage are famed. The vines are planted northwest to southeast, resulting in sun exposure on the grapes twice per day. The Malbec vineyard is grown at 170m on rich Tukulu soils, to encourage the formation of elegant, colour-rich berries. Twice daily sun exposure on the bunches results from their northwest-southeast planting. The Shiraz has been planted at a lower elevation of 100m, to enable its hosting on Oakleaf soils. These are shallower soils, reducing foliage vigour and enabling manipulation through irrigation. The resulting grapes are slightly dehydrated, reducing size and concentrating spiciness, structure and flavour. The average yield is a minimal 6 tons per hectare, concentrating the vineyard efforts on fewer grapes

about the harvest: Harvested in the cooler hours of morning, the grapes are cooled to 5°C overnight for whole bunch sorting.

in the cellar : The grapes are de-stemmed and whole berry fermented, for optimal preservation of fruit flavour. After a brief fermentation to reduce the extraction of tannins, the wine is placed on French staves for 4-5 months. Malolactic fermentation is generated to develop a creamy texture in the wine. The wine matures in old 225ℓ French barriques to enable optimal fruit preservation. The best of the barrels are selected for the blend, in roughly equal proportions of Pinotage, Shiraz and Malbec. The wines reside in old barriques for a further six months to integrate before bottling.