

Asara Vineyard Collection Pinotage Rose 2017

Wild berries, with watermelon and orange blossoms on the nose. A mouth-watering palate of strawberries, honeydew and ruby grapefruit. This wine is made in a crisp and fresh style ideal for alfresco lunches.

variety : Pinotage | 100% Pinotage

winery : Asara Wine Estate and Hotel

winemaker : Danielle le Roux

wine of origin : Stellenbosch

analysis : **alc** : 13.00 % vol **rs** : 3.1 g/l **pH** : 3.34 **ta** : 6.2 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 influence is granite based soils and undulating hills.

in the vineyard : 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 bunches in the morning. The average yield is 9 tons per hectare.

about the harvest: The grapes are harvested in two batches, in the coolness of early morning. The first batch is harvested at about 20.5°B to ensure crisp acidity and the second at about 21.5°B for more vibrant red fruit flavours.

in the cellar : Grapes are immediately transferred to the pneumatic press and gently pressed to prevent too much colour extraction. Juice is fermented at lower temperatures averaging at 13°C. The wine is bottled soon after fermentation to capture the freshness of the fruit

