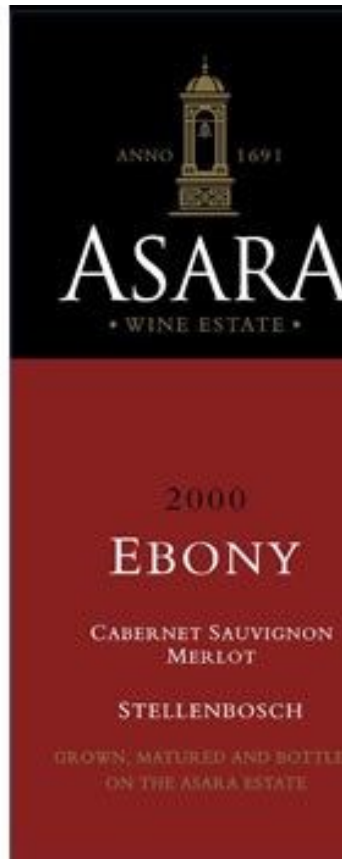
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Asara Ebony 2000

A perfectly balanced blend of 54% Cabernet Sauvignon and 36% Merlot. Released at its optimum for drinking, the wine is lightly wooded, showing ripe chewy berries and soft tannins.



variety : Cabernet Sauvignon | 54% Cabernet Sauvignon, 36% Merlot, 10% Pinotage
winery : Asara Wine Estate and Hotel
winemaker : Jan Van Rooyen
wine of origin : Stellenbosch
analysis : **alc :** 13.0 % vol **rs :** 2.1 g/l **pH :** 3.58 **ta :** 5.2 g/l
type : Red **wooded**
pack : Bottle

SAA inflight 2006 - Economy Class
Bronze - Veritas Awards 2005

ageing : Drink until the end of 2006.

in the cellar : This elegantly wooded dry red wine is partnered with our Ivory and thus completes the “Ebony-and-Ivory” experience, which offers you two easy-drinking, fresh and fruity wines.

The 2000 vintage yielded a slightly smaller but concentrated crop, which was excellent for wine quality. Due to colder night temperatures in January and February, the red varieties ripened with good colour retention. Our objective with the Ebony is to create a wine that is soft and fruity on the palate with a hint of wood maturation. That is why the components that we selected come from third fill barrels. The major component is Cabernet Sauvignon (54%) which was blended with Merlot (36%). A touch of Pinotage (10%) supplied the desired dimensions of fruitiness to the final composition. After blending, the wine was cold stabilized and given a bulk-filtration.

Estate bottled on 10 October 2001. The production was 8,500 x 750ml and 1,000 x 375ml bottles.