

Asara Vineyard Collection Shiraz 2015

An intense wine with a deep ruby hue. Black cherry aromas dominate the nose with hints of black pepper, liquorice and dark chocolate. Luscious wild berry flavours on the palate with well integrated toasty notes from the French oak.

variety : Shiraz | 100% Shiraz

winery : Asara Wine Estate and Hotel

winemaker : Asara Winemaking Team

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.9 g/l pH : 3.50 ta : 5.7 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

Michelangelo International Wine & Spirits Awards for 2018 - Gold

Asara's Vineyard range stays true to vineyard of origin by means of minimal cellar handling. The property is located in the Polkadraai, whose primary vineyard influence is granite based soils and undulating hills.

The farms hilly topography is capable of producing grapes that are ripe and rich in intensity, elegant and restrained, have minerality and a light pepperiness. The profile depends in large part on aspect and altitude - lower, flatter areas accelerating ripening - while well-drained soil types restrict the tendency towards vigorous growth of canopy, especially in younger vines. The Asara Shiraz is produced from two vineyards planted at different altitudes, to capitalise on microclimate and soil type. The higher vineyard attracts a slower ripening, resulting in a softer, more elegant style of wine; the lower vineyard planted to a soil type that causes flavours to concentrate by placing stress on the vines. Asara's Vineyard range stays true to vineyard of origin by means of minimal cellar handling. The property is located in the Polkadraai, whose primary vineyard influence is granite based soils and undulating hills.

in the vineyard : Two vineyards of varying altitude, aspect and soil type are blended to create this wine. High potential Tukululo soils, found at the altitude of 150m above the sea, contribute moisture and nutrients to the vines. Southwest facing, the bunches receive direct sunlight only once per day. The vineyard at lower altitude is planted to Oakleaf soil, which is lower in potential and more rapidly draining. Adequate foliage cover, and east-west vineyard aspect minimises sun exposure, optimising ripening without charring the grapes. The vineyards are 15 years of age and yield at average of 8 tons per hectare.

in the cellar : The grapes are picked at optimum ripeness and sorted by hand. Fermentation takes place at 27°C and pump-overs are done three times daily. Malolactic fermentation occurs in tank, and the wine is transferred into 225lt French oak barrels - 15% new oak. The wine resides in barrels for 15 months prior to blending and bottling.

