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Asara Vineyard Collection Merlot 2017

A complex wine, with fresh red berries and plums on the nose. Raspberries, sweet cherries and subtle hints of mint and vanilla unfold throughout the layers. This juicer palate evolves into concentrated sweet fruit richness and a silky, balanced tannin structure. The French oak is well integrated giving this wine a delicate, yet complex expression.



variety : Merlot | 100% Merlot
winery : Asara Wine Estate and Hotel
winemaker : Asara Winemaking Team
wine of origin : Stellenbosch
analysis : **alc :** 14.00 % vol **rs :** 4.2 g/l **pH :** 3.47 **ta :** 6.0 g/l
type : Red **style :** Dry **body :** Full **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 Hills, whose primary terroir infuence is granite based soils and undulating hills.

Asara continues with a tradition that started a long ago for producing premium quality Merlot. The vines are planted mid-altitude (110m130m) in southwest facing rows. Generous warmth for ripening and maritime influences work in collaboration to produce grapes of elegance that yet show a riper, plummier style. 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 : The Merlot vineyards are planted at 130m above see-level in cool, nutrient-rich Tukulu soils. Located on a crest, the vineyards receive constant exposure to the sun, contributing to ripeness and richness of flavour in the grapes. Leaves are picked out twice during the berry set to increase sunlight exposure while still giving adequate shade. The blocks are harvested twice to avoid any under ripe grapes.

about the harvest: The vineyards are 14 years of age and yields at an average 8 tons per hectare.

Harvest takes place in the early hours of morning into small lugs.

in the cellar : The grapes are cooled overnight, and fermentation takes place at 25° C, preserving freshness and elegance of flavour. Malolactic fermentation ensues in tank, and the wine is racked immediately to preserve fruit purity. Medium toast French oak is used to mature the wine, 10% of these being new 225ℓ barriques and the balance in 2nd and 3rd fill. The wine is bottled after 14 - 16 months.

Full-bodied, ripe and subtly wooded