

## Asara Vineyard Collection Pinotage Rose 2018

Delicate flavours of fresh pomegranate, cranberry and red berry aromas. These primary fruit aromas are well integrated with the riper layered Pinotage, floral and strawberry nuances.

**variety** : Pinotage | 100% Pinotage

**winery** : Asara Wine Estate and Hotel

**winemaker** : Danielle le Roux

**wine of origin** : Stellenbosch

**analysis** : alc : 12.5 % vol    rs : 2.2 g/l    pH : 3.35    ta : 6.2 g/l

**type** : Rose    **style** : Dry    **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** : This indigenous varietal of South Africa, delivers optimum fruit on our unique fertile slopes at Asara. Picking the grapes at different points of ripeness, due to the extended ripening process, enables the winemaking team to differentiate in style and to show brilliant amongst the top Pinotage Rosés in South Africa.

This unique single block ripened the grapes slowly, ensuring evenly coloured fruit. During this extended ripening process, the skins and pips reach optimum ripeness on duplex soils with excellent water retention. This block faces the False Bay sea, an ideal situation to maintain the varietals fresh vibrant fruit acidity. Harvested two times, helped to capture the primary fruit flavours.

**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°C for more delicate light fruit flavours and colour.

**in the cellar** : Grapes are immediately transferred to the pneumatic press and gently pressed to prevent too much colour extraction. The juice ferments gently at a lower temperature of 12° C to maintain freshness. After blending the two pickings, the wine was left on its lees to integrate and create a balance of lively primary vibrant red berry fruit and a velvety layered lengthy finish.

**Style**: Crafted in a fresh dry classic style, delicate primary typical Pinotage fruit aromas emerged.

