

Asara Vineyard Collection Cabernet Sauvignon 2015

Upfront, the nose has very typical blackcurrant aromas followed by fragrant cedarwood and juicy black cherry. Elegant tannin structure on the palate is balanced by fresh acidity and rich dark fruit flavours. Fresh, elegant, packing mid-palate weight.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Asara Wine Estate and Hotel

winemaker : Francois Joubert

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.4 g/l pH : 3.55 ta : 5.6 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity

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 influence is granite based soils and undulating hills.

in the vineyard : Stellenbosch is unquestionably Cabernet Sauvignon country and Polkadraai specifically is known for its well-structured red varieties. Its powerful yet elegant wines owe in large part to a meso-climate that's cooler than surrounding areas; False Bay being in close proximity of 15km away. For Cabernet Sauvignon to achieve the flavour intensity for which it is famed, the bunch zone should get sun exposure, but in a controlled way. At Asara the vineyard aspect restricts direct sun exposure to the grapes to once per day. Midday rays are reflected from the surface of a dam, contributing a gentler ripening. Excessive foliage growth, a Cabernet characteristic, is contained by planting to Oakleaf soils that are well drained, concentrating the vineyard's efforts on the grapes.

An adjacent block hosted by moisture-rich Tukulu supplies a natural water source that causes the Oakleaf vines to search for water by extending their root base.

Vineyard

The dominant Cabernet Sauvignon block is southwest facing, on a 50% Oakleaf, 50% Tukulu base. Located at an altitude of 150m above sea level, the vineyard attracts a cooling maritime breeze. Being more mature, at 16 years of age, vineyard vigour is naturally restrained, aided by the Oakleaf soils which are well drained. One vineyard block receives additional sun exposure in the form of reflection from a dam; this resulting in richly flavoursome dark berry characters. The average yield per hectare is 8 tons.

about the harvest: The grapes are harvested in the early morning for preservation of flavours.

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in the cellar : Small lugs are used for rapid removal to cellar where the cold chain is maintained. Cold maceration continues for three days and fermentation takes place in stainless steel tanks and pump-overs occur four times per day. Temperatures reach up to 27° C. The grapes are pressed and malolactic fermentation occurs in tank. The wine matures in 225ℓ French oak barriques; 10% new and the remainder 2nd & 3rd fill, for a period of 18 months.

