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Asara The Red Cab 2017

Typical varietal with vibrant juicy freshness, fruit driven with clean silkiness, delivering in quality and style.
Ripe, red cherries with hints of spice, herbs and blackberry-fruitiness. The French oak tannins are smoothly integrated with these dark spicy fruits, leaving this wine with delicate flavours, silky tannins and a long lingering aftertaste.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Asara Wine Estate and Hotel
winemaker : Asara Winemaking Team
wine of origin : Stellenbosch
analysis : **alc :** 14 % vol **rs :** 4.6 g/l **pH :** 3.59 **ta :** 5.6 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

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

Stellenbosch is unquestionably Cabernet Sauvignon country and is specifically known for its solidly structured red varieties. Its powerful yet elegant wines owe in large part to a microclimate that's cooler than surrounding areas; False Bay sea being in close proximity at 12-15km away. For Cabernet Sauvignon to achieve the flavour intensity for which it is famed, sun exposure must be given to the bunch zone, 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. We at Asara are privilege that optimum ripe Cabernet Sauvignon fruit are achieved with ripeness of skin due to the exposure to the sunlight.

in the vineyard : The dominant Cabernet Sauvignon block is southwest facing, on a 50% Oakleaf, 50% Tukulu base. Located at an altitude of 150m above the sea, the vineyard attracts a cooling maritime breeze. Being more mature, at 16 years of age, vineyard vigour is naturally restrained, aided by the use of 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.

about the harvest: The grapes are harvested in the cool of early morning for preservation of flavour.
The average yield per hectare is 4.5 tons

in the cellar : The grapes are harvested in the cool of early morning for the preservation of flavour. Small lugs are used for rapid removal in the cellar. The grapes are whole bunch sorted and destemmed, before cold maceration continued for 3 days. After inoculation, a slow and long fermentation follows. Through this winemaking process, we concentrate on the fruit of the Cabernet Sauvignon, and with delicate rack and returns, the delestage process results into varietal fruit with intense colour and spicy cool climate fruitiness. Our Cellar Master then, carefully tastes the wine to select the time of removal from the skins. This decision after the polymerization of tannins. Malolactic fermentation on French oak, for a period of up to 12 months, ensures nuances of varietal fruit well integrated with the oak, to give a firm lingering aftertaste.