

Asara Vineyard Collection Cabernet Sauvignon 2017

Upfront, the nose has very typical cassis aromas followed by fragrant cedar wood and juicy black cherry. Elegant tannin structure on the palate is balanced by fresh acidity and rich dark fruit flavours.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Asara Wine Estate and Hotel

winemaker : Asara Winemaking Team

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.7 g/l pH : 3.56 ta : 6.3 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 is specifically known for having beautiful, well-structured red examples. These powerful yet elegant wines largely owe its unique character to a meso-climate that's cooler than surrounding areas. This is due to False Bay being in close proximity. 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 only once per day which is perfect for a gentle ripening.

The dominant Cabernet Sauvignon block is southwest facing, on a 50% Oakleaf/50% Tukululu base. Located at an altitude of 150m above sea level, the vineyard is cooled by a crisp maritime breeze. Being more mature, at 16 years of age, the vineyard's vigour is naturally restrained and aided by well-drained Oakleaf soils. This results in a smaller berry size and concentrated flavour. The average yield is 8 tons per hectare.

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

The average yield per hectare is 8 tons.

in the cellar : Small lugs are used so that the delicate bunches don't get damaged during transport, thus preventing any oxidation of juice. After sorting, crushing and destemming, the juice and skins undergoes cold maceration for three days and then fermentation takes place in stainless steel tanks. Pump-overs occur four times per day. After alcoholic fermentation, the grapes are pressed and malolactic fermentation occurs in tank. The wine matures in 300ℓ French oak barrels; 10% new and the remainder 2nd & 3rd fill, for a period of 18 months.

