

Asara Dry Rosé 2003

A dry and fruity Rosé with a pale sunset orange colour derived from free run juice only, blended from Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Pinotage. Loaded with unripe strawberries and red berries on the nose and palate.

We have created a charmingly dry Rosé wine that can be enjoyed with salads, seafood (especially sushi!!) and light meats. Serve it well chilled.

variety : Merlot | Merlot, Cabernet Sauvignon, Cabernet Franc, Pinotage, Gamay Noir

winery : Asara Wine Estate and Hotel

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.2 g/l pH : 3.34 ta : 5.9 g/l

type : Rose **style :** Dry **taste :** Fruity

pack : Bottle

John Platter 2005 - 3 Stars

in the vineyard : This Rosé is decidedly different. It was created only from red grapes to appeal to the more discerning palate, for wine lovers who want to drink a good dry Rosé that has an attractive colour.

in the cellar : Free-run juice was taken from a variety of red grape cultivars and fermented separately in stainless steel tanks; after fermentation the wine was racked and blending commenced. In order to achieve the desired flavour and colour, five grape varieties were used. The final blend consisted of Pinotage and Merlot for fruitiness, the two Cabernets (Sauvignon and Franc) supplied structure and the Gamay added a touch of elegance.

