

## Pinotage

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.



Range	Vineyard Collection
Name	Shiraz
Vintage	2017
Cultivar(s)	100% Shiraz
Style	Pure, distinct with layered black fruit purity and vibrant bright elegant freshness.
Story	The secret of grapes being planted on a unique higher altitude slopes at Asara, specific on Granite soils, contributed predominately that grapes been harvested with a natural higher acidity ,with an lower pH-level . Deep root penetration of these old vines ,contributes to the berries being ripened under slow optimum conditions.
Area of origin	Stellenbosch
Vineyards	The grapes grow on high potential decomposed granite, Hutton soils, about 210 meters above sea level. This enables the grapes to ripened slowly ,under perfect macro-climatic conditions. Rich in nutrients and moisture, these soils let the vines grows under conditions, that efficiently delivers green healthy leaves , until the day of picking. This is essential for our Pinotage fruit to reach high anthocyanin flavour-levels, with soft skin and pip ripeness. The reason for this optimum ripe fruit tannins, is because the bunches are exposed twice a day to the direct sunlight, due to the northwest to southwest vineyard planting row direction.
Winemaking	Harvested early in the morning the grapes were hand-selected and sorted , so that only the healthiest grapes were destemmed, followed by a cold skin-maceration time of two days. This enable us to reach an optimum colour extraction, before fermentation. With the cool fermentation temperatures, consistent fermenting intervals were created. The Pinotage juice then optimised its pure typical powerful layers of dark prune and spicy fruit. During the delestage(racking)-proses, extraction were obtained and pump-overs remained, until the perfect balance between colour and grape fruit tannin extraction were achieved. The wine was racked into French oak Barrels and aged for 14 months in 30% first fill and 70% older tight grain barrels.
Tasting notes	Barrel aged Pinotage showcasing rich fruit with ripe red berries, hints of cherry, smoky bacon bits and overlaid with nuances of coffee mocha whilst being supported by layered tannins and enhanced with a smooth silky mouth feel.

### Analysis

Alcohol	14.0 %
Residual sugar (RS)	3.0 g/l
pH	3.52
Total Acidity (TA)	5.5 g/l