



AVALON 2012

Range:	Speciality Range
Cultivar(s):	53% Shiraz 47% Pinotage
Origin:	Stellenbosch



TASTING NOTES

Amarone style. This unique winemaking style, known as Amarone originally developed at Valpolicella in Italy. The process involves desiccating premium quality grapes to capture the intense colour and flavour found in the skins. Asara Avalon is a twist on Amarone that takes advantage of the elements of our South African terroir. A full-bodied wine with juicy coconut, generous fruitcake spice and red berries on the nose and notes of dried fig.

VINEYARD FACTS

The highest block on the farm, at 210 m, is host to premium Pinotage at 16 years of age with small yield of 3-4 tons per hectare. The vineyard is planted to deep Tukulu soil, both moisture- and nutrient rich. The rows are planted northwest to southeast, attracting twice-daily doses of sunshine on the grapes.

WINEMAKING

The grapes remain on the vines until they reach 23-24.5° Balling; at which point the stems are pinched to cut off moisture supply. The bunches remain on the vine for a further three weeks, reaching 30-31° Balling and weighing one third less due to the loss of water.

The grapes are harvested in the coolness of the morning. A second whole bunch sorting ensures the utmost quality with minimal grape handling. After a gentle crushing, the juice is fermented at cooler temperatures, and the skins are submerged thrice daily. The wine is matured in old 300ℓ barriques, 80% French and 20% American, with 30% new barrels, for three years. Spontaneous malolactic fermentation takes place, contributing complexity to the wine.

ANALYSIS

Alc.: 15.5 % RS: 9.8 g/l TA: 6.4 g/l pH: 3.41
