



WINE NEWS - *Freshly bottled for your enjoyment*



The 2013 Classic Collection Sauvignon Blanc at R45 per bottle or R270 per case.

This Range: The Asara Classic Collection is our value for money cultivar range, made in an accessible consumer-driven style.

Tasting Notes: Vibrant aromas of green pepper and crisp, refreshing lime are joined by riper aromas of tropical fruit. Sweet tropical flavours and elegant citrus show on a mouth-watering, rounded, refreshing palate.



The 2013 White Cab is available at R60 per bottle or R360 per case.

This Range: Asara's Specialty Range is an eclectic collection of wines that represent a twist on regional specialties. Niche and unique, this range reflects the quality of an estate steeped in history.

Tasting Notes: White peach whiffs are immediately apparent on the nose, with tropical fruit and notes of expended yeast. A fruit-sweet entry of dessert peach, with mouth-watering braeburn apples and pear. Zesty to the finish.



The 2013 Vineyard Collection Sauvignon Blanc at R60 per bottle or R360 per case.

This Range: Asara's Vineyard range stays true to vineyard of origin by means of minimal cellar handling.

Tasting Notes: This wine perfectly displays the terrain specific qualities of Asara's Sauvignon vineyards. Aromas of zesty bell pepper, asparagus and green apple, follow through to the palate, where you will find young gooseberry and kiwi-fruit flavours on the aftertaste. It finishes with crisp, rounded freshness.

HOTEL NEWS



Finest Facilities and Superior Service is Five Star Again

This independent quality assessment, performed annually by the Tourism Grading Council, means you don't have to take our word for it. Our five-star grading means you can be assured of our service promise to you every time, all the time. At Asara Wine Estate and Hotel you can reconnect with your surroundings, rediscover the meaning of wholesome values and rejoice in life's simple pleasures.

FARM NEWS



With pruning and patience comes purple.

As winter warms into spring the careful pruning of the blocks, an important viticulture step, is almost complete. As far as the eye can see, the spring effect is evident with the trellised brown vines towering over the lavender lupins, in full flower at its feet.

Alan Cockcroft, our Viticulturist, patiently waits for the brown, dormant vineyards to be transformed into a sea of green leaves and purple fruit. The latest cold snap and rains have been kind to the vines as this ensures a longer dormancy. Alan can now look forward to an almost even bud break as our wine farm workers ready themselves for yet another busy season. It's a labour of love and the fruits of their efforts will be our drinking pleasure.



STARS IN THE MAKING

Best get the best from the best

Our Chocolatier and Baker, Karen and Rafiq, have been fine-tuning their techniques under the expert guidance of South Africa's Culinary Olympic Chocolatier. We can't wait to try some of their new creations! This is the perfect excuse to stay longer and enjoy a chocolate and wine tasting.

SEPTEMBER GARDENING TIPS:

September in the garden means

1. More flowers and colours
2. More weeds and insects
3. More water for the roses, up to at least twice a week
4. Start a rose-feeding program to promote flowers
5. Spray fortnightly with preventative sprayings
6. Begin a regular routine of feeding and fertilizing
7. Sprinkle last month's compost on the beds
8. Plan your blooming colours
9. Think about design and landscape needs
10. Plant Plumbago Auriculata over difficult slopes for colour and to attract butterflies
11. Sow some of these seeds: Alyssum, aster, cleome, cosmos, dianthus, gaillardia, sunflower, lavatera, lobelia, marigold and zinnia.
12. Plant some of these seedlings: Begonia, celosia, cleome, cosmos, bedding dahlia, New Guinea impatiens, lobelia, marigold, petunia, pansy, vinca and viola.
13. Plant some of these bulbs: Amaryllis, arum, tuberous begonia, caladium, canna cultivars, dahlia, eucomis, galtonia, spider lily, liatris, liliun, tigridia and tuberose.
14. Plant some of these vegetables: Beans, beet, brinjals, broccoli, cabbages, carrots, corn, cucumbers, gems, lettuce, leeks, marrows, peppers, potatoes, pumpkins, radish, Swiss chard, tomatoes, gladioli.
15. Stock up with Zantedeschia, Tulips, Dahlias and Amaryllis bulbs; store them in the fridge and allow for five weeks in their pots.

UPCOMING EVENTS:

It's September. It's spring in Stellenbosch.

Break your cabin fever and join us at the Asara Pure Food Market on the 24th of September for a breath of fresh air and hopefully some sunshine. Entrance is free so there is no reason to stay away from the selection of handpicked artisanal foods. Browse leisurely through the local producer stalls and sample their delicious specialty products.



There will be only one sitting at our Christmas lunch buffet this year at R375 per person. Book now to ensure your place at the table for this festive food indulgence - it's only 3 months away!

Our events team is planning a fun-filled New Year's Eve Dinner filled with lively entertainment. The cost is R400 per adult and R200 per child (10 and under). Please make your reservation before the end of November to avoid disappointment.

Visit us at 'Taste of Joburg' between 26 and 29 September. We love nothing better than spoiling our visitors with our wine and gourmet burger pairing and to end off the taste experience with our selection of savoury and sweet handmade chocolates.



LETTER FROM THE GM

There is nothing quite like being back at home, catching up with colleagues in the hotel kitchen and walking around the farm with the dogs, breathing in the fresh farm air and admiring the views. It's good to be back and getting involved with the cooking demos again. A short respite before I set off to Germany, London and Moscow to share our wines with new markets beyond the northern borders. As Asara wines received numerous awards recently, it makes me especially proud of the fruits of our winemaking team's labour.

I salute you.
Pete

