



ABOUT DOMAINE ASMARA

DOMAINE ASMARA, located in the famous Heathcote Wine region, Victoria, is family owned and operated.

All our wines are 100% handcrafted. We apply organic vineyard practise with minimal intervention.

We let Mother Nature do the magic of producing excellent fruit that transforms into truly great wines.

Our grape varieties are Shiraz, Cabernet Sauvignon, Durif, Cabernet Franc and Viognier.



Overlooking DOMAINE ASMARA vineyard with our cellar door in the background.



Born and graduated in Germany, Andreas is a chemical engineer by profession.

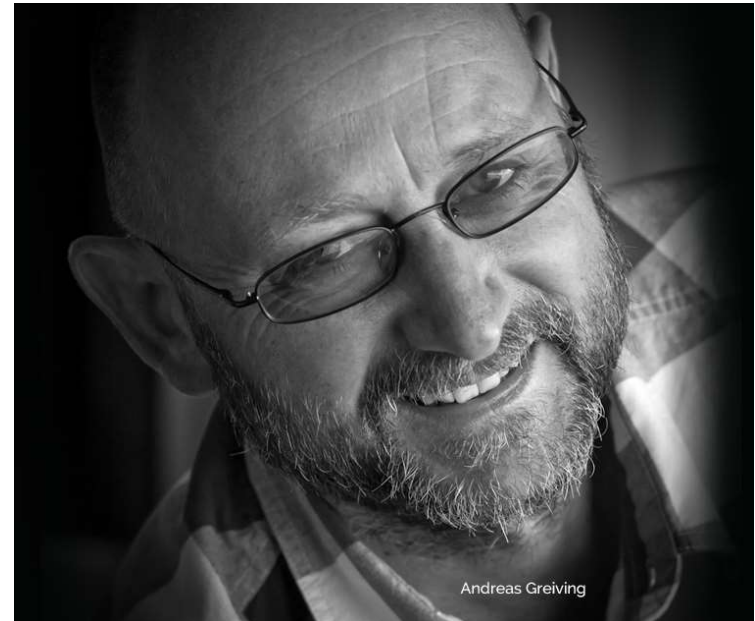
My true passion though is with viticulture and winemaking.
So we purchased our vineyard in 2008...

Since then, we have won many gold medals and trophies for our handcrafted wines.

“Asmara” means “Love and Passion” in the Indonesian language.

Love and Passion

Andreas Greiving, Proprietor and Winemaker





Henni Greiving, Proprietor

Born and graduated in Indonesia, Henni is a dentist.
Now her heart is dedicated to making great wine.



Henni Greiving



PRIVATE COLLECTION SHIRAZ 2019

VINTAGE 2019

The 2019 vintage was very dry with long periods of hot weather. It produced a small crop and fruit with exceptional flavor concentration and deep color intensity.

THE WINEMAKING

This wine was yeast fermented in an open tank. After reaching 3 Baume', approximately 20% of the wine was then barrel fermented. Maturation was in French barriques for 10 months.

TASTING NOTES

Deep crimson red color. The palate is loaded with dark fruit flavors of black cherry, plum and a hint of liquorice. Seamless integrated soft tannins, the wine is medium to full bodied. Excellent for drinking now and it can also be cellared for up to 10 years.



TECHNICAL DATA

Alcohol:	14.8%
pH:	3.67
Residual sugar:	3.4 g/l





RESERVE SHIRAZ 2018



THE WINEMAKING

This wine was yeast fermented in an open tank.

After reaching 3 Baume', approximately 20% of the wine was then barrel fermented.

Maturation was in French barriques for 18 months.

TASTING NOTES

Deep crimson color, almost opaque. Dark fruit flavors of plum and black cherry come to the fore. A hint of chocolate leads into a long-lasting finish. The wine is full bodied and will reward cellaring for 15 years. Rated 94/100 points by James Halliday. Gold medal winner.

TECHNICAL DATA

Alcohol:	15.7%
pH:	3.59
Residual sugar:	2.2 g/l





RESERVE CABERNET SAUVIGNON 2018

THE WINEMAKING

This wine was yeast fermented in an open tank.
After reaching 3 Baume', approximately 20% of the wine was then barrel fermented.
Maturation was in French barriques for 10 months.

TECHNICAL DATA

Alcohol:	14.50%
pH:	3.53
Residual sugar:	0.86 g/l

TASTING NOTES

Rich and ripe with cassis gliding over the tannin structure. The wine has great balance and a long-lasting finish. Rated 95/100 points by James Halliday. Gold medal winner.





PRIVATE RESERVE DURIF 2019



THE WINEMAKING

This wine was yeast fermented in an open bins and hand plunged. After spending about 2 weeks on the lees, the wine was basket pressed by hand and then matured in American and French oak barrels for 10 months.

TASTING NOTES

Opaque crimson-purple; a massive wine. Black and purple fruits with a velvety mouthfeel.
Super full-bodied.
Great for cellaring up to 20 years.

TECHNICAL DATA

Alcohol:	15.0%
pH:	3.63





INFINITY SHIRAZ 2019



THE WINEMAKING

This wine was yeast fermented in an open tank.
After reaching 3 Baume', approximately 50% of the wine was then barrel fermented.
Maturation was in mainly new French barriques for 18 months.

TECHNICAL DATA

Alcohol:	15.9%
pH:	3.66

TASTING NOTES

This is our flagship Shiraz that ticks all the boxes:
exceptional concentration, very deep in color. Dark fruit flavors are framed in
velvety soft tannins with an exceptionally long finish. Full bodied.
This wine can be cellared for 20 years.





INFINITY DURIF 2019

THE WINEMAKING

This wine was yeast fermented in an open tank.
After reaching 3 Baume', approximately 50% of the wine was then barrel fermented. Maturation was in mainly new French and American barriques for 18 months.



TECHNICAL DATA

Alcohol: 15.8%
pH: 3.56

TASTING NOTES

This is our flagship Durif:
superb concentration, very deep in color, almost black!
Dark fruit flavors of plum and blueberry with an exceptionally long finish. Super-full bodied, intensely powerful.
This wine can be cellared for 20 years.





THE LADY KILLER VIOGNIER 2019



VINTAGE 2019

The 2019 vintage was very dry with long periods of hot weather. It produced a small crop and fruit with exceptional flavor concentration.

THE WINEMAKING

Whole bunches were hand harvested and then allowed to air dry on racks for about 2 weeks. During this time, the grapes dehydrate, resulting in much more flavor concentration. The fruit was then basket pressed and naturally fermented and matured in new French oak barriques for 16 months.

No sugar or alcohol has been added- it's all natural!

TASTING NOTES

This wine is similar to Ice Wine: golden in color, it has great concentration of flavors. Honeysuckle, peach and apricot on the palate. This wine has excellent cellaring potential of more than 10 years. A great dessert wine and true Lady Killer!

Alc./Vol: 12.0%, bottle size: 375ml





THE LADY KILLER SHIRAZ 2018

LATE HARVEST RED



VINTAGE 2018

The 2018 vintage was one of the great vintages on record. A perfect balance between hot weather and rainfall produced fruit of great flavors and intensity.

THE WINEMAKING

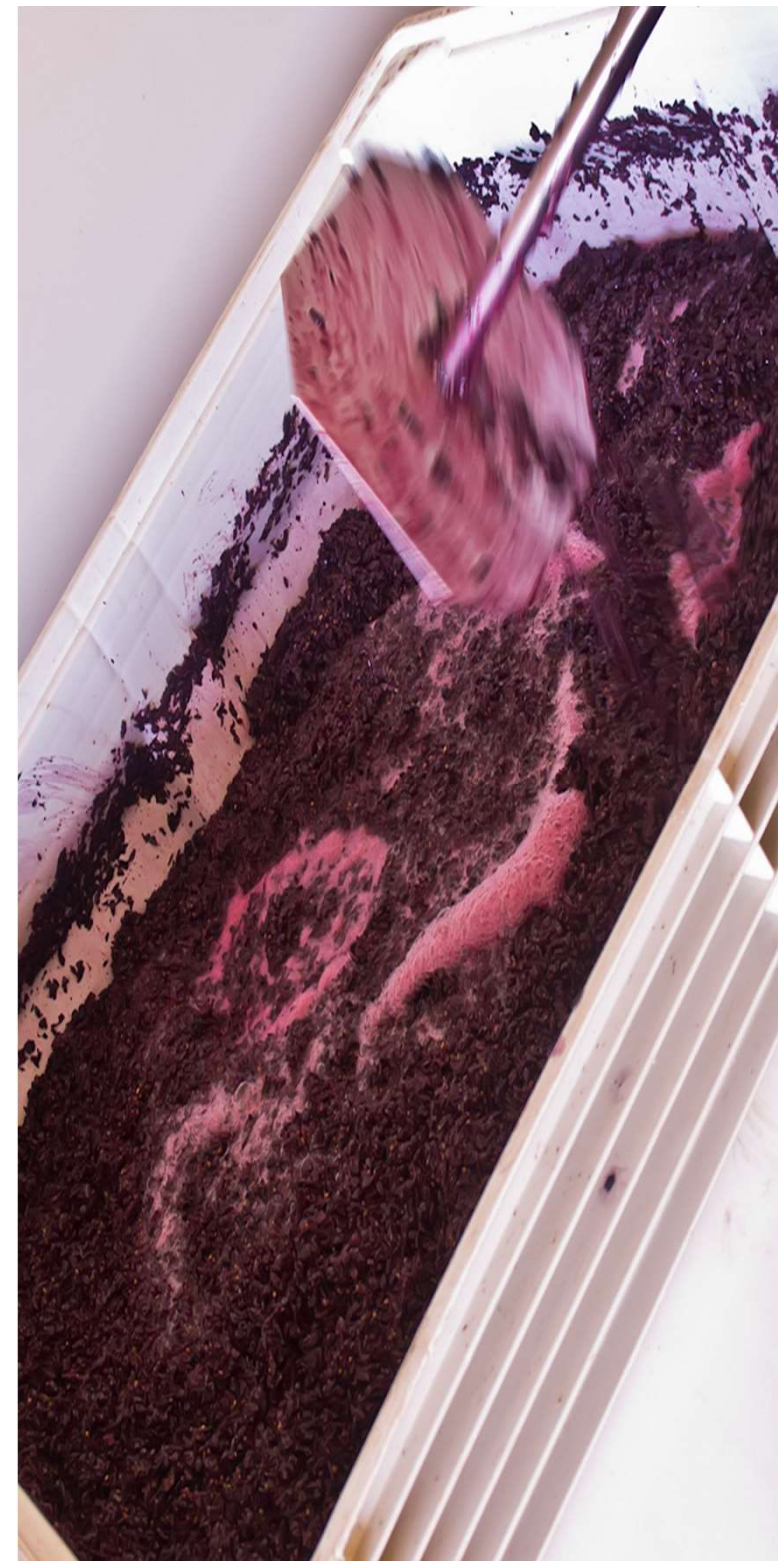
The fruit was hand harvested late in the season. After crushing, natural fermentation in oak barrels followed. Spirits and 12 years old brandy was added to fortify this wine.

TASTING NOTES

A fortified late harvest Shiraz. The wine is wonderfully extracted with real grape tannins. Loaded with dark fruit flavors and coffee grind bitters. The palate has a very long finish. A great dessert wine and true Lady Killer!

Alc./Vol: 18.3%, bottle size: 375ml

Rated 95/100 points by James Halliday. Gold medal winner.





Wine maturing in
French oak



CONTACT US

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