



TOKARA

STELLENBOSCH

TOKARA RESERVE COLLECTION STELLENBOSCH CABERNET SAUVIGNON 2014



ORIGIN

This wine is a blend of 92% Cabernet Sauvignon, 4% Merlot and 4% Cabernet franc. The grapes originated from TOKARA's premium vineyards on the slopes of the Simonsberg Mountain just outside of Stellenbosch.

CROPPING AND HARVESTING

Only grapes from the best blocks and from the best parts of these blocks are used. The average yield is between 7 and 13 t/ha. The grapes were hand picked at optimal ripeness between the 27th February and the 9th March.

WINEMAKING

The grapes were de-stemmed, before passing across a sorting table for the removal of all unwanted material and then crushed directly into tanks for fermentation without the use of pumps. There is first a period of cold maceration for up to 5 days before the fermentation starts spontaneously (without the use of selected yeast strains). The grapes were fermented in stainless steel and wooden upright (*foudre*) fermenters. Pump-overs, *dellastage* and punching down of the cap were implemented twice a day for extraction until the fermentation completed. The tanks were given maceration post fermentation if the quality and tannin profile of the wine warranted it. The wines were put to barrel for malolactic fermentation after which they were racked, sulphured and put back to barrel for a further maturation. The wines spent a total of twenty-two months in 74% new French oak - the rest being older French oak *barriques*. During maturation the wines received four racking's, all done barrel to barrel. The wine was bottled in January 2016 with no fining or filtration.

8 400 bottles were produced.

TASTING NOTES

The wine displays a stunning deep dark plum colour. The aromas are that of fresh red and black berries. There is a hint of fresh mint, cigar box and dark cocoa underlying the concentrated fruit notes. The entry of the wine onto the palate is full and rich. With deep concentrated fruits such as fresh ripe prunes, blackberries, crème de cassis and mulberries. The tannins of the wine are robust yet yielding. This all leads to a dry textured finish with a lingering savoury note.

This wine drinks well now but will benefit from ageing until 2024.

Food pairing: Hearty red meat dishes or Parmigiana Melanzane.

Alc. Vol %	Residual Sugar	Total Acidity	Volatile Acidity	pH
14.5%	1.6g/L	5.7g/L	0.67g/L	3.56