



TOKARA RESERVE COLLECTION SYRAH 2013

ANALYSIS

Alc vol	Residual	Total	Volatile	pH
14.33%	sugar	acidity	acidity	3.38
	1.6g/l	5.7g/l	0.56g/l	

Origin: This wine 100% Shiraz from a single block made up of 2 clones, which are our most expressive Syrah. This block is located on our Tokara farm on the slopes of the Simonsberg Mountain just outside of Stellenbosch.

Cropping and Harvesting: The average yield is around 12 t/ha. The grapes were hand picked at optimal ripeness on the 15th and 19th March.

The grapes are picked at optimum flavour and phenolic ripeness with sugars of between 23.5 to 25.5 degrees brix and acidities around 6.5 g/l

Winemaking: The grapes are hand picked and loaded into a cold store where they are chilled down to approximately 6 degrees Celsius. 25% of the grapes are first loaded whole bunch into the tank. The remainder of the grapes were de-stemmed and 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 fermentation took place in wooden upright (*foudre*) fermenters. Pump-overs, *dellastage* and punching down of the cap were implemented twice a day for extraction until fermentation was 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 months in 31% new French oak Demi Muid barrels and- the rest being older French barrels. There are minimal racking's during maturation. The wine matures on the gross lees for around 10 months after which it is at the time of blending. The wine is then mature for a further 12 months (total of 22 months) before being racked again just before bottling. The wine was bottled unfiltered and without fining in January 2015.

Production:

7500 bottles

TASTING NOTES

The wine has a stunning deep garnet colour with a vibrant ruby rim.

The nose is intensely perfumed with aromas of dark cherries, mulberries, hints of violets and white pepper spice. The palate is bursting with vibrant berry flavours underpinned by notes of dried herbs and cured meats. There is a silky texture on the mid-palate leading to dry spice tannins with a surprisingly refreshing finish.

This wine drinks well now but will benefit from ageing until 2022

Food pairing: Grilled lamb cutlets with rosemary, venison stew or even suckling pig.