



TOKARA

STELLENBOSCH

TOKARA RESERVE COLLECTION CABERNET SAUVIGNON 2018 WINE OF ORIGIN STELLENBOSCH



ORIGIN

This wine is a blend of 90% Cabernet Sauvignon, 7% Petit Verdot and 3% Malbec. 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 10 t/ha. The grapes were hand-picked at optimal ripeness between the 8th and the 29th March.

WINEMAKING

The grapes were gently de-stemmed, before passing across a sorting table for the removal of all unwanted leaves or stalks and then crushed directly into tanks for fermentation using only gravity. There is a period of cold maceration for up to 5 days before the fermentation starts spontaneously (using the natural yeast strains present on the grapes). 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. The wines spent a total of twenty-two months in 52% 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 2020 with no fining and a light filtration. 18 831 bottles were produced.

TASTING NOTES

This wine displays a deep maroon colour with a vibrant edge. The nose leads with classic graphite notes, briary fruits interwoven with aromas of five spice and the faintest hint of dried porcini. There is a freshness underscoring these aromas with hints of dark cherry, red currant and fynbos scrub - a classic expression of Simonsberg Cabernet. The palate is pleasantly full bodied with flavours mirroring aromas all leading to a multitextured finish.

Food pairing: Grilled steak with Bearnaise sauce or Roast lamb shoulder with rosemary and garlic jus, potato dauphinoise and long-stemmed broccoli with lightly toasted almond flakes.

Alc. Vol %

14.39%

Residual Sugar

2.4g/L

Total Acidity

5.5g/L

pH

3.48