



# TOKARA

STELLENBOSCH

## TOKARA RESERVE COLLECTION CABERNET SAUVIGNON 2019 WINE OF ORIGIN STELLENBOSCH



### ORIGIN

This wine is a blend of 90% Cabernet Sauvignon and 10% Petit Verdot. 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 6 and 8 t/ha. The grapes were hand-picked at optimal ripeness between the 18th March and the 3rd April.

### 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 48% new French oak - the rest being second and third fill French oak *barrisques*. During maturation the wines received four racking's, all done barrel to barrel. The wine was bottled in January 2021 with no fining and a light filtration. 15 894 bottles were produced.

### TASTING NOTES

This wine displays a deep maroon colour with a vibrant edge. The nose leads with classic This wine displays a deep maroon colour with a vibrant ruby edge. The nose leads with classic graphitic notes, dark brambleberry interwoven with aromas of five spice. There is a freshness underscoring these aromas with hints of dark blueberry, red currant and fynbos scrub - a classic expression of Simonsberg Cabernet.

The palate is well poised and showcases an effortless balance between fruit purity and tannin weight. Flavours mirror aromas and all lead to a multi-textured, persistent 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 %

14.0%

Residual Sugar

1.9g/L

Total Acidity

5.7g/L

pH

3.60