

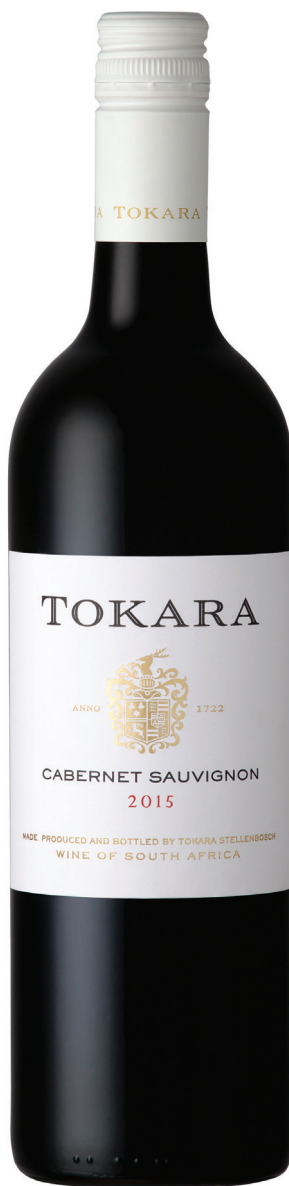
ANNO 1722



# TOKARA

STELLENBOSCH

## TOKARA CABERNET SAUVIGNON 2015



### ORIGIN

All the grapes originated from Tokara's vineyards in Stellenbosch and surrounding properties.

### CROPPING AND HARVESTING

All the vineyards yielded between 3 and 12 t/ha. The grapes were handpicked at optimal ripeness at sugars between 24 and 26 brix and acidities between 4 & 7.0 g/l.

### BLEND

85% Cabernet Sauvignon/8% Malbec/7% Petit Verdot

### WINEMAKING

The grapes were destemmed before passing across a sorting table for the removal of all unwanted material and then crushed directly into stainless steel tanks and wooden upright (*foudre*) fermenters. The must was cooled to between 10 and 15°C for a cold soak before fermentation started naturally. 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 warranted it and depending on tannin extraction and development. 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 eighteen months in 20% new French oak and the rest being older French oak *barriques*. During the maturation the components were left on the gross lees for around 8 months before receiving their first racking after which they were racked another 2 times.

The wines received a light fining before filtration and bottling in December 2016.

121 000 bottles were produced.

### TASTING NOTES

This wine has a beautiful garnet colour. There are berry aromas of cassis, red currant and blueberries on the nose. There are underlying notes of cocoa, fresh herbs and tobacco spice. The palate is packed with sweet berry fruit, flavours of dark chocolate and briary notes with hints of dried herbs on the finish. The mid-palate is intense leading to a dry textured finish.

This wine will drink well now but will benefit from cellaring and will mature well into 2022.

**Food pairing:** Enjoy with grilled veal chops, meaty stews or a fantastic piece of steak.

Alc. Vol %

14.5%

Residual Sugar

2.1g/L

Total Acidity

5.6g/L

pH

3.54