



# TOKARA

STELLENBOSCH

## TOKARA RESERVE COLLECTION CABERNET SAUVIGNON 2015 WINE OF ORIGIN STELLENBOSCH



### ORIGIN

This wine is a blend of 94% Cabernet Sauvignon, 3% Petit Verdot and 3% Malbec. The grapes originated from Tokara 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 12 t/ha. The grapes were hand picked at optimal ripeness between the 24th February and the 16th 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 63% 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 2017 with no fining or filtration.

11 000 bottles were produced.

### TASTING NOTES

The wine displays a stunning deep dark plum colour. This wine has hedonistic notes of dark berry fruits, five spice and cedar wood. There is a brightness and vibrancy underlying all these aromas with hints of fresh herbs and red currant notes.

The palate is rich and brooding with flavours which mirror the aromas. The mid-palate is weighty yet it leads to a textured finish with lingering grainy tannins

This wine drinks well now but will benefit from ageing until 2030.

**Food pairing:** Hearty red meat dishes or Parmigiana Melanzane.

Alc. Vol %

15.0%

Residual Sugar

2.1g/L

Total Acidity

5.5g/L

pH

3.51