



TOKARA

STELLENBOSCH

TOKARA RESERVE COLLECTION CABERNET SAUVIGNON 2017 WINE OF ORIGIN STELLENBOSCH



ORIGIN

This wine is a blend of 94% Cabernet Sauvignon, 6% 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 7 and 10 t/ha. The grapes were hand picked at optimal ripeness between the 25th February and the 22nd 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. 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 44% 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 2019 with no fining and a light filtration.

21 000 bottles were produced.

TASTING NOTES

The wine displays a vibrant maroon colour. The nose leads with classic graphite notes, black cherry and briary fruits interwoven with aromas of five spice and cedar wood. There is a freshness underscoring these aromas with hints of fresh herbs and red currant.

The palate is pleasantly full bodied with flavours mirroring aromas all leading to a multi-layered persistent finish.

Food pairing: Roast red meat dishes. Grilled steak with Bearnaise sauce or Parmigiana Melanzane.

Alc. Vol %

14.86%

Residual Sugar

2.7g/L

Total Acidity

5.5g/L

pH

3.48