ANNO 1722

TOKARA

STELLENBOSCH

TOKARA
SHIRAZ 2016

ORIGIN
This is a blend of 97% Shiraz with Grenache and Mourvedre from grapes originating from Stellenbosch and the Upper Hemel-en-Aarde Valley.

CROPPING AND HARVESTING
The vineyards crop at between 12 and 20 t/ha. The grapes were handpicked at optimal ripeness with sugars between 22 and 24.5 degrees brix and acidities ranging from 4.5 to 7.5 g/l.

WINEMAKING
First the fermenters are loaded with 25% whole bunches by hand before the remaining capacity of the tank is filled with destemed and crushed fruit. The grapes are left to cold soak until the fermentation starts spontaneously. They were fermented in stainless steel and wooden upright (foudre) fermenters. Pump-over's, dellastage and punching down of the cap were implemented twice a day for extraction until fermentation was completed. The tanks were given maceration post fermentation if the quality warranted it, depending on tannin development. The wines were put to barrel for malolactic fermentation after which they were sulphured up and left in barrel for further maturation. The wines spend a total of ten months in barrel, 10% of which is new French barriques with the balance being 2nd to 5th fill barriques. After which the batches are blended and then kept in stainless steel for a further 6 months before being filtered and bottled. The wine was bottled in June 2017.
70 000 bottles were produced.

TASTING NOTES
The wine displays a red plum colour in the glass. Aromas of plums, blackberries and briary fruit emanate with underlying notes of dried herbs black olives and cured meats and a hint of cedar wood. Flavours on the palate are quite savoury and herbal with a good support of red fruit notes. The mid-palate is juicy yet the finish is dry with beautiful fine chalky tannin leaving one its impression at the end.

Drink now or through till 2022.
Food pairing: A perfect pairing with roast pork loin, quail, or duck breast. Or drink it on its own even slightly chilled.

Alc. Vol %	Residual Sugar	Total Acidity	pH
14%	1.9g/L	5.1g/L	3.58

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