

ANNO 1722



# TOKARA

STELLENBOSCH

## TOKARA SHIRAZ 2017



### ORIGIN

This is a blend of 94% Shiraz with 6% Mourvedre all from grapes originating on Tokara Stellenbosch.

### CROPPING AND HARVESTING

The vineyards crop at between 8 and 12 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 destemmed 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 2<sup>nd</sup> to 5<sup>th</sup> 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 May 2018.

56 000 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 rosemary. Flavours on the palate are quite spicy 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 %

14.5%

Residual Sugar

1.6g/L

Total Acidity

4.9g/L

pH

3.57