



TOKARA

STELLENBOSCH

CABERNET SAUVIGNON 2023



ORIGIN

All the grapes originate from Tokara in Stellenbosch.

CROPPING AND HARVESTING

The vineyards yielded between 5 and 9 t/ha. The grapes were handpicked at optimal ripeness at sugars between 24 and 25.5 brix and acidities between 5.3 & 6.2 g/l.

WINEMAKING

Hand-picked 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 cold soaking before fermentation started naturally.

Pump-overs, délestage and punching down of the cap were implemented twice a day for extraction until the fermentation completed. The tanks were given maceration post fermentation depending on tannin extraction and development.

The wine was put to barrel for malolactic fermentation after which they were racked, sulphured and put back to barrel for a further maturation. The wine spent a total of nineteen months in 20% new French oak and the rest being older French oak barriques - all 225L format.

During maturation the components were racked twice where after the wine was blended in tank and returned to barrel to homogenise and further maturation.

The wine received a light fining before filtration and bottling in November 2024.

TASTING NOTES

This wine has a beautiful bright maroon colour with a purple tinged rim. There are aromas of dark cherry, creme de cassis and blackberry on the nose complemented by underlying notes of dark chocolate and dried cranberry. The palate is packed with delicious dark fruit interwoven with spice and light toasty notes from the barrels. The tannin profile is pleasantly dry with juicy fruit and freshness to round off the finish.

This wine will drink well now but will also benefit from cellaring.

Food pairing: Enjoy with lightly smoked Springbok carpaccio, grilled veal chops, braised meat dishes or a juicy steak.

Alc. Vol %	Residual Sugar	Total Acidity	pH
14%	2.1g/L	5.3g/L	3.66