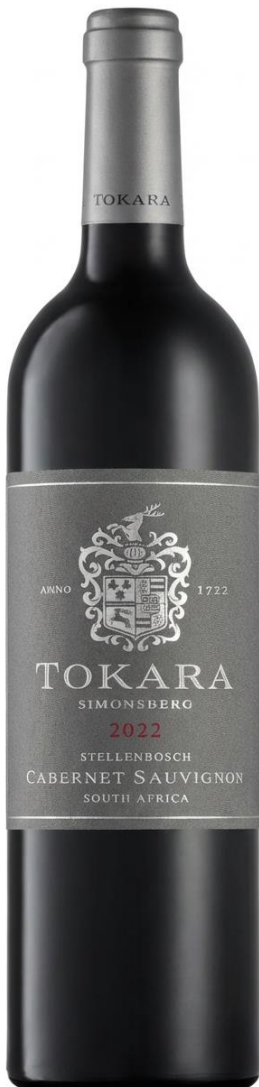




SIMONSBERG CABERNET SAUVIGNON 2022



ORIGIN

This wine is 100% Cabernet Sauvignon from Tokara's vineyards on the slopes of the Simonsberg Mountain in Stellenbosch.

CROPPING AND HARVESTING

Only grapes from the best blocks and from the best parts of these blocks are used. The vineyard yield between 7 and 9 t/ha. The grapes were hand-picked at optimal ripeness in late February and 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. The grapes were fermented in stainless steel and wooden upright fermenters.

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. The wine was put to barrel for malolactic fermentation after which it was racked, sulphured and put back to barrel for further maturation. The wines spent a total of twenty-two months in 100% new French oak barriques. During maturation the wine received four racking's, all done barrel to barrel.

The wine was bottled in February 2024 with no fining and a light filtration.

TASTING NOTES

The wine displays a brilliant ruby red colour with a black core and vibrant edge. The nose leads with classic graphite notes, dark ripe cherry, dried cranberry and cigar box interwoven with aromas of cassis and subtle five spice. The wine enters the palate assuredly, showcasing judicious use of oak and fine-grained tannin.

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

Food pairing: Braised Karoo lamb shoulder. Grilled beef short rib with Asian style sauce.

Alc. Vol %	Residual Sugar	Total Acidity	pH
14%	2.4g/L	5.4g/L	3.59