



## TOKARA Cabernet Sauvignon 2014

### ANALYSIS

Alc% by vol.	Residual Sugar	Total Acidity	pH
14%	2.4g/l	5.9g/l	3.50

**Origin:**

All the grapes originated from Tokara's vineyards in Stellenbosch and surrounding properties.

**Cropping and harvesting:**

All the vineyards yielded between 3 and 12 t/ha. The grapes were handpicked at optimal ripeness at sugars between 23 and 26 brix and acidities between 4 & 7.0 g/l.

**Blend:** 85% Cabernet Sauvignon/9% Petit Verdot/6% Merlot

**Winemaking:**

The 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 a cold soak before fermentation started naturally.

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 if the quality warranted it and depending on tannin extraction and development. 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 eighteen months in 25% new French oak and the rest being older French oak barriques.

During the maturation the components were left on the gross lees for around 8 months before receiving their first racking after which they were racked another 2 times. The wines received a light fining before filtration and bottling.

**Production:**

150 000 bottles

### TASTING NOTES

This wine has an amazing depth of colour of intense garnet with a red plum rim.

The nose has dark aromas of cocoa powder, cassis and mulberries. There are underlying hints of cedar spice and briary notes.

The palate is packed with sweet berry fruit, flavours of dark chocolate and five spice. The mid-palate is intense leading to a dry textured finish.

This wine will drink well now but will benefit from cellaring and will mature well into 2020.

Food pairing: Enjoy with grilled veal chops, meaty stews or a fantastic piece of steak.