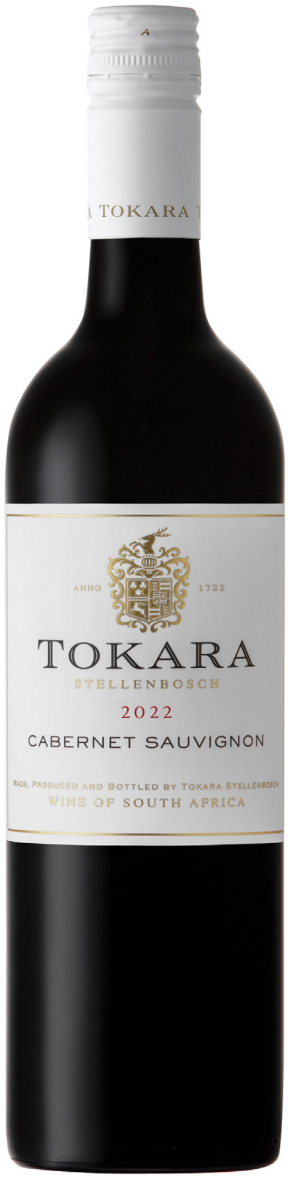
ANNO 1722

TOKARA

STELLENBOSCH

TOKARA
CABERNET SAUVIGNON 2022



ORIGIN
All the grapes originated 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 a cold soak 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 wines were put to barrel for malolactic fermentation after which they were racked, sulphured and put back to barrel for further maturation. The wines spent a total of nineteen months in 20% new French oak and the rest being older French oak barriques – all 225L format.

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

The wines received a light fining before filtration and bottling in November 2022.

TASTING NOTES
This wine has a beautiful bright claret colour.
There are aromas of dark cherry, subtle cassis and blackberry on the nose complimented by underlying notes of dark chocolate and dried cranberry.
The palate is packed with delicious dark fruit interwoven in spice and light toast notes from the barrels. A tannin profile reminiscent of silky dark chocolate with poised freshness 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
14.5%	2.5g/L	5.2g/L	3.63

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