



TOKARA

STELLENBOSCH

TOKARA RESERVE COLLECTION CABERNET SAUVIGNON 2021 WINE OF ORIGIN STELLENBOSCH



ORIGIN

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

CROPPING AND HARVESTING

Only grapes from the best parts of the blocks are used. The vineyards yield between 7 and 9 t/ha. The grapes were hand-picked at optimal ripeness between the 25th March and the 16th April.

WINEMAKING

The grapes were de-stemmed, passing across a sorting table, 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 (*foudre*) 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 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 twenty-two months in 59% new French oak - the rest being older French oak barriques. During maturation the wines received four racking's, all done barrel to barrel. The wine was bottled in January 2023 with no fining and a light filtration.

TASTING NOTES

The wine displays a brilliant purple-black core and deep ruby edge. The nose leads with classic aromas of cassis, ripe cherry, subtle liquorice and graphite. There is an intriguing freshness underscoring these aromas with hints of cigar box and fynbos.

The palate is full-bodied with dense fine-grained tannins, indulgent ripe fruit and a multi-layered persistent finish.

Food pairing: Roast lamb shoulder with rosemary jus, duck fat potatoes and slow roasted beetroot or Parmigiana Melanzane.

Alc. Vol %

14.43%

Residual Sugar

2.6g/L

Total Acidity

6.0g/L

pH

3.55