



TOKARA

STELLENBOSCH

TOKARA SIMONSBURG CABERNET SAUVIGNON 2021 WINE OF ORIGIN STELLENBOSCH



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 between the 7th February and the 24th March.

WINEMAKING

The grapes were de-stemmed, before passing across a sorting table and then crushed directly into tanks without the use of pumps for fermentation. 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 100% new 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 ruby red colour with a black core and vibrant edge. The nose leads with classic graphite notes, ripe dark cherry, dried cranberry and briary fruits 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 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 an Asian style sauce.

Alc. Vol %

14.33%

Residual Sugar

2.6g/L

Total Acidity

5.9g/L

pH

3.56