

## Zondernaam Cabernet Sauvignon 2004

A rich opaque plum colour with a red rim. The nose shows intense cassis cherries and cedar with underlying hints of toasted oak and lead pencil. On the palate there is a great purity of fruit showing dense dark fruit with a hint of mocha and spice. The wine finishes with firm dry tannins and a long aftertaste of fennel and mocha.

Enjoy with grilled veal chops or roast pork.

**variety :** Cabernet Sauvignon | 85% Cabernet Sauvignon, 10% Petit Verdot, 5% Cabernet Franc

**winery :** TOKARA Wines | Olive Oil

**winemaker :** Miles Mossop

**wine of origin :** Coastal

**analysis :** alc : 14.5 % vol rs : 1.73 g/l pH : 3.51 ta : 5.76 g/l

**type :** Red **taste :** Mineral **wooded**

**pack :** Bottle **closure :** Cork

SILVER Medal -Concours Mondial de Bruxelles 2008

SILVER Award - Swiss International Air Lines Wine Awards 2008

SILVER Medal - Veritas 2007

**ageing :** This wine will drink well now, but will benefit with 5 years ageing.

**in the vineyard :** This wine is a blend of 85% Cabernet Sauvignon, 10% Petit Verdot and 5% Cabernet Franc. All the grapes originated from our Tokara vineyards in Stellenbosch.

**about the harvest:** The grapes were picked at optimal ripeness from 15 March till 15 April. The average yield was between 6 - 10 ton/ha.

**in the cellar :** The grapes were destemmed 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. They were fermented in stainless steel and wooden upright (foudre) fermenters. Pump-overs, dellastage and punching down of the cape were implemented three times a day for extraction until fermentation was completed. The tanks were given maceration post fermentation if the quality warranted it depending on the tannin development. The wine was put to a barrel for malolactic fermentation after which the wine was racked, sulphured and put back to a barrel for further maturation. The wine spent a total of eighteen months in 63% new French oak barrels and the rest being older French oak barriques. During the maturation the wine received five rackings. The wine was bottled in December 2005.



### TOKARA Wines | Olive Oil

Stellenbosch

021 808 5900

[www.tokara.com](http://www.tokara.com)