

## Tokara Zondernaam Cabernet Sauvignon 2006

The wine has a rich, opaque plum colour, with a red rim. The nose shows intense notes of cassis, cherries and cedar with underlying hints of toasted oak, lead pencil and mint. On the palate there is a great purity of fruit showing intense dark fruit with a hint of mocha and spice. The wine's finish is firm and dry with a lingering taste reminiscent of fennel and mocha.

Enjoy with grilled veal chops or roast pork.

**variety :** Cabernet Sauvignon | 85% Cabernet Sauvignon, 7% Petit Verdot, 7% Merlot, 1% Cabernet Franc

**winery :** TOKARA Wines | Olive Oil

**winemaker :** Miles Mossop

**wine of origin :** Coastal

**analysis :** alc : 14.65 % vol rs : 2.0 g/l pH : 3.37 ta : 5.9 g/l va : 0.68 g/l

**type :** Red **style :** Dry **taste :** Mineral **wooded**

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

- 2009 International Wine Challenge - Bronze Medal
- 2009 Decanter World Wine Awards - Silver Medal

**ageing :** This wine will drink well now but will benefit from cellaring and will peak in around 5 years from now.

**in the vineyard :** All the grapes originated from TOKARA'S vineyards in Stellenbosch yielding between 6 and 10 t/ha. The vintage started normally but the heat of late January and early February extended into the beginning of March, which resulted in rapid sugar accumulation in the grapes and some dehydration of the berries. This resulted in higher than normal alcohols to achieve phenolic ripeness.

**about the harvest:** The grapes were picked at optimal ripeness from the 28th of February to the 4th of April.



### TOKARA Wines | Olive Oil

Stellenbosch

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