

## Tokara Zondernaam Shiraz 2006

The wine has stunning depth and intensity of colour with a dark plum centre and garnet rim. The nose shows full ripe fresh prunes, plums, mulberries and cassis. There are layers of aromas from black forest cake, freshly cracked black pepper and tobacco leaves. The full rich palate abounds in ripe berry fruits which coats the palate with chalky tannins, finishing with a velvety texture yet firm grip

Enjoy with a roast or grilled meats.

**variety** : Shiraz | 85% Shiraz, 13% Mourvèdre, 2% Grenache

**winery** : TOKARA Wines | Olive Oil

**winemaker** : Miles Mossop

**wine of origin** : Stellenbosch

**analysis** : alc : 15.19 % vol   rs : 2.0 g/l   pH : 3.54   ta : 5.3 g/l   va : 0.56 g/l

**type** : Red   **style** : Dry   **body** : Full   **wooded**

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

- 2009 Decanter World Wine Awards - Bronze Medal

**ageing** : This wine will develop well over the next 4 years with optimal drinking in 5.

**in the vineyard** : The Shiraz and Mourvedre grapes originated from Tokara and from neighbouring Farms in the Banghoek Valley Stellenbosch. The Grenache is from our farm Siberia, in the Hemel-en-Aarde Valley, Walker Bay. 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. The vineyards were cropped at between 7 and 11t/ha.

**about the harvest**: The grapes were picked at optimal ripeness, starting with the Shiraz on the 4th of March and ending with the Grenache on the 2nd of April.

**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.

Some batches underwent partial whole-cluster fermentation. Only spontaneous/natural fermentations are done on all red wines at TOKARA. They were fermented in stainless steel and wooden upright (foudre) fermenters. Pump-overs, dellastage and punching down of the cap were implemented three times a day for extraction until fermentation was completed.

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 wine spent a total of eighteen months in 30% new French and the rest being older barriques.

The wine was bottled in November 2007. 25 000 bottles were produced.



### TOKARA Wines | Olive Oil

Stellenbosch

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