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Tokara 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.

in the cellar : The grapes were destemmed before passing across a sorting table for the removal of all unwanted materials 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 cap were implemented 3 times a day for extraction until fermentation was completed. The tanks were given maceration post fermentation if the quality warranted it, depending on tannin development.

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 18 months in 30% new French oak and rest being older French oak barriques. During maturation, the wines received 5 rackings.

The wine was bottled in December 2007. 40 000 bottles were produced.

TOKARA Wines | Olive Oil

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