

Tokara Director's Reserve Red 2005

A dark crimson colour with a russet rim. The bouquet offers a refined mineral and subtle oak background that is accentuated with ash, dark chocolate and classic cedar tones. The nose is complex and shows underpinnings of the expressive Bordeaux varieties with aromas of pencil shavings and blackberries. The aromas follow through beautifully onto the palate and are complimented by supple tannins that lend texture and structure to a wine of immense complexity. This wine is both elegant and refined and exudes class in all aspects, culminating in a polished finish that lingers.

variety : Cabernet Sauvignon | 75% Cabernet Sauvignon, 15% Merlot, 10% Petit Verdot

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Stellenbosch

analysis : alc : 14.64 % vol rs : 1.6 g/l pH : 3.72 ta : 6 g/l

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

pack : Bottle **closure :** Cork

- 2009 Old Mutual Trophy Wine Show - Bronze Medal (77/100)
- 2009 International Wine Challenge - Gold Medal
- 2009 Decanter World Wine Awards - Bronze Medal
- Veritas 2008 - Silver
- 2008 May WINE Magazine - 4 stars
- 2008 Swiss International Air Lines Wine Awards - Bronze Medal

in the vineyard : The grapes originated from TOKARA's premium vineyards on the slopes of the Simonsberg Mountain. Only grapes from the best blocks and from the best parts of these blocks are used.

about the harvest: The grapes were picked at optimal ripeness from the 2nd March to the 23rd March with an average yield of between 5 and 8 tons/ha. The 2005 vintage was a beautiful harvest for the ripening of our reds but was also the earliest we have finished in the 6 years we have made wine.

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.

The fermentation takes a number of days before starting - no commercial yeasts are used. The grapes 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 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 wine spent a total of twenty months in 79% new French oak and the rest being older French oak barriques. During maturation the wine received five rackings all done barrel to barrel.

The wine was bottled in January 2007 after a light egg white fining and without filtration.

TOKARA Wines | Olive Oil

Stellenbosch

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