

Tokara Zondernaam Syrah/Grenache 2007

Deep dark ruby colour, with intense aromas of black cherries and cassis, layered with bright red fruit and herbal black pepper notes. The Grenache is evident by the sweet fruit and floral perfumed notes. The palate abounds with flavours of black forest cake, ripe plums and tobacco spice. Full and rich, with a long dry finish that shows obvious black pepper and dried herbs. The tannins are ripe but firm.

Enjoy with grilled rack of lamb with a garlic herb rub, served with fresh steamed seasonal vegetables.

variety : Shiraz | 57% Syrah, 41% Grenache, 2% Mourvèdre

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin :

analysis : alc : 14.85 % vol rs : 2.3 g/l pH : 3.64 ta : 5.1 g/l va : 0.50 g/l

type : Red **style** : Dry

pack : Bottle **closure** : Cork

ageing : Drinks beautifully now, but will benefit from further maturation until 2014.

in the vineyard : The Syrah and Mourvèdre grapes originated from the single most expressive sites of each of these varieties on TOKARA's Stellenbosch property. The Grenache grapes originated from TOKARA's property in the Hemel-en-Aarde Valley. 2007 was our earliest vintage to date. The vineyards were cropped at 6 t/ha for the Syrah, 9 t/ha for the Mourvèdre and 11 t/ha for the Grenache.

about the harvest: The harvest has resulted in wines of elegance, but there is underlying power. The grapes were hand picked at optimal ripeness between February and April.



TOKARA Wines | Olive Oil

Stellenbosch

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