

Tokara Zondernaam Shiraz 2007

Deep dark garnet colour with a slight red brick rim. The nose displays aromas of ripe fresh prunes, Karoo Bush herbal notes and savoury smoked meats. The palate is full and rich with notes of tobacco spice, savoury meats and pepper spice. The tannins are chewy and dry, giving the wine a long finish with smoky notes and dried herbs.

Grilled rack of lamb with a garlic herb rub, served with fresh steamed seasonal vegetables or Venison pie with cranberry sauce and roasted vegetables.

variety : Shiraz | 95% Shiraz, 5% Mourvèdre

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Stellenbosch

analysis : alc : 14.8 % vol rs : 2.1 g/l pH : 3.66 ta : 5.2 g/l va : 0.46 g/l

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

pack : Bottle **closure** : Screwcap

ageing : Drinks beautifully now, but will benefit with age until 2015.

in the vineyard : This wine is a blend of 95% Shiraz and 5% Mourvèdre, both grape varieties originating from TOKARA's Stellenbosch property and from neighbouring farms in the Banghoek Valley, Stellenbosch.

about the harvest : 2007 was our earliest vintage to date. The harvest resulted in wines of elegance, but there is underlying power. The vineyards were cropped at between 5 and 10 t/ha. The grapes were hand picked at optimal ripeness, starting with the Shiraz on the 27th of February and ending with the Mourvèdre on the 10th of March.



TOKARA Wines | Olive Oil

Stellenbosch

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