

Tokara Director's Reserve Red 2006

This wine has a deep dark inky garnet colour. An intensely complex wine with aromas of black currant, Christmas cake and pepper spice layered with herbal notes and a hint of mint. The palate is full and rich, mirroring the nose with flavours of Christmas cake, cassis and spice, layered with cedar and a eucalyptus finish. The tannins are chewy and broad but the wine has a focused and intensely long finish.

Tomato Oxtail stew served with fresh parsley garlic gremolata or Grilled fillet steak served with red wine sauce, bone marrow, shallots and French fries.

variety : Cabernet Sauvignon | 82% Cabernet Sauvignon, 10% Petit Verdot, 8% Merlot

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Stellenbosch

analysis : alc : 15 % vol rs : 2.9 g/l pH : 3.51 ta : 5.7 g/l va : 0.6 g/l

type : Red **style** : Dry **wooded**

pack : Bottle **closure** : Cork

1. 4½ stars – John Platter Guide 2010
2. Silver Medal – Old Mutual Trophy Wine Show 2010
3. Double Gold - 2010 Tri-Nations Challenge
4. Silver Medal – Veritas Awards 2010

in the vineyard : This wine is a blend of Cabernet Sauvignon 82%, Petit Verdot 10% and Merlot 8%. 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. The average yield is between 5 and 9 t/ha (32 & 58 hl/ha). The 2006 vintage was a hot and dry vintage, following on from a low winter rainfall in 2005. This led to extremely small berries and bunches resulting in dense concentrated red wines with full ripe flavours.

about the harvest: The grapes were hand picked at optimal ripeness from the 8th of March to the 3rd of April.



TOKARA Wines | Olive Oil

Stellenbosch

021 808 5900

www.tokara.com