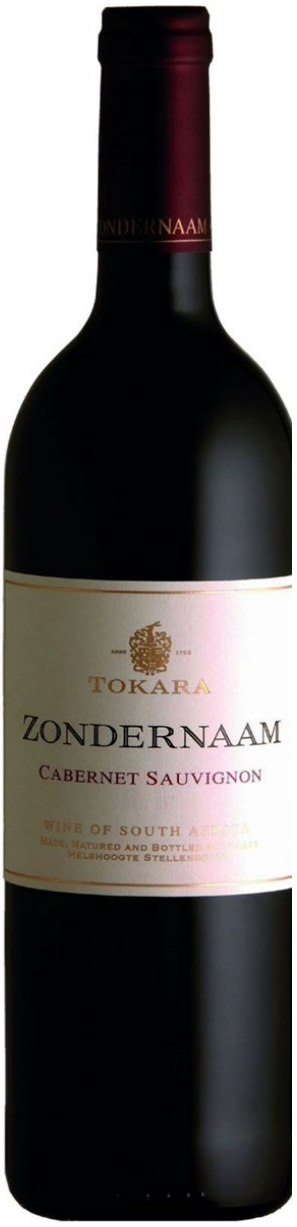
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Tokara Cabernet Sauvignon 2008

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 finish is firm and dry with a lingering taste reminiscent of fennel and mocha. Will drink well now but will benefit from cellaring and will peak in around 5 years from now.

Grilled veal chops or roast pork or a fantastic piece of steak.



variety : Cabernet Sauvignon | 91% Cabernet, 6% Petit Verdot, 3% Merlot
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Stellenbosch
analysis : **alc :** 14.87 % vol **rs :** 1.7 g/l **pH :** 3.7 **ta :** 5.9 g/l **va :** 0.63 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Screwcap

2. Bronze Medal – Veritas Awards 2010

ageing : This wine has an ageing potential of 5-6 years.

in the vineyard : All grapes originated from TOKARA"s vineyards in Stellenbosch, yielding between 4 and 8 t/ha. 2008 was a stunning vintage with a warm and dry ripening period.

about the harvest: The grapes were picked at optimal ripeness from 6 March to 8 April, with sugars between 24 and 26 brix and acidities aroun 6 g/l.

in the cellar : The grapes were picked at optimal ripeness from the 6th of March to the 8th of April, with sugars between 24 and 26 brix and acidities around 6.0 g/l. The grapes were de-stemmed 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. Grapes were fermented naturally in stainless steel and wooden upright (foudre) fermentors, without inoculation of selected wine yeasts. Pump-overs, della stage 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 wines spent a total of eighteen months in 25% new French oak – the rest being older French oak barriques. During maturation the wines received five rackings. The wine was bottled in December 2009 and 60 000 bottles were produced.

TOKARA Wines | Olive Oil

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