

Tokara Zondernaam Shiraz 2008

There is a brilliant dark crimson colour. The wine has abundant aromas of black cherries, intense coffee and mocha notes with a lifted floral perfume and hints of freshly ground black pepper. There are also savoury herbal notes which are reminiscent of Karoo bush. The aromas promise great things.

The promise on the nose is realized on the palate with black cherries, black berries and mocha flavours tightly packed together. The flavours are rich but the wine still exhibits freshness and lifted notes with a smooth velvety mid palate and savoury pepper spice finish.

Food pairing: Grilled mature Rump steak served with roasted vegetables and a fresh rocket salad.

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variety : Shiraz | 85% Shiraz, 11% Mourvèdre, 4% Grenache

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Western Cape

analysis : **alc** : 15 % vol **rs** : 2.3 g/l **pH** : 3.356 **ta** : 5.6 g/l **va** : 0.62 g/l **so2** : 84 mg/l **fso2** : 22 mg/l

type : Red **style** : Dry **body** : Medium **taste** : Fragrant **wooded**

pack : Bottle **closure** : Screwcap

1. Silver Medal – Veritas Awards 2010

in the vineyard : The Shiraz and Mourvèdre grapes originated from Tokara's Stellenbosch property on the slopes of the Simonsberg Mountain. The Grenache is from Tokara's cool climate property in the Hemel-en-Aarde Valley in the Walker Bay region. 2008 was a hot vintage resulting in full bodied wines with underlying power.

about the harvest: The Shiraz was picked between 29th Feb and 17th March from vineyards on various slopes and soil types contributing an array of flavours and characters to the wine. The vines were cropped at around 10 t/ha (65 hl/ha) and picked at sugars on average at 25.5 degrees brix and optimal tannin and flavour ripeness. The Shiraz from this property gives ripe berry fruit, savoury notes and black pepper aromas. The Mourvèdre was picked on the 10th of March from a west facing block on decomposed granitic soils with a high fraction of gravel.



TOKARA Wines | Olive Oil

Stellenbosch

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