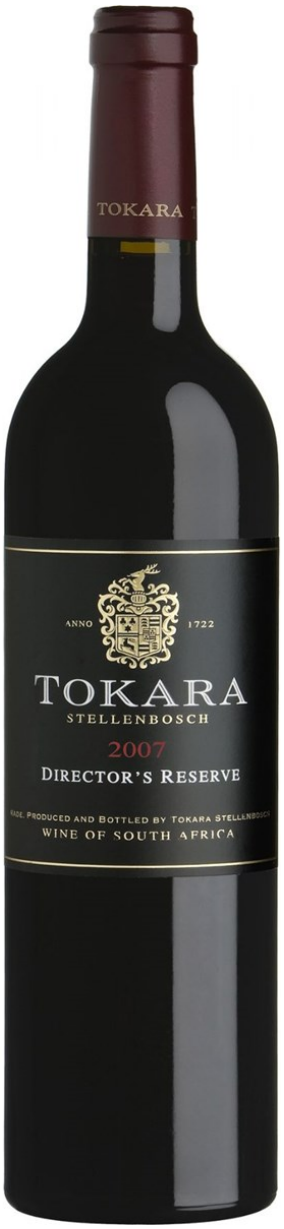
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Tokara Directors Reserve Red 2007

This wine has a deep dark inky garnet colour with a touch of red brick evident on the rim. This is an intensely complex wine with high toned fruit, perfumed aromas and spice dominating the nose. Here are notes of black currant, Christmas cake 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 fine and velvety with certain freshness and focus on the finish

Veal Osso Bucco or Grilled fillet steak served with red wine sauce, bone marrow, shallots and French fries.



variety : Cabernet Sauvignon | 67% Cabernet Sauvignon, 20% Petit Verdot, 8% Merlot, 5% Malbec
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 1.6 g/l **pH :** 3.72 **ta :** 5.6 g/l **va :** 0.61 g/l **so2 :** 44 mg/l **fso2 :** 23 mg/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Screwcap

ageing : This wine drinks well now but will benefit from ageing until 2018

in the vineyard : This wine is a blend of Cabernet Sauvignon 67%, Petit Verdot 20%, Merlot 8% and Malbec 5%. The grapes originated from TOKARA's premium vineyards on the slopes of Simonsberg Mountain.

about the harvest: Only grapes from the best blocks and from the best parts of these blocks are used. The average yield is between 3 and 10 t/ha. The 2007 vintage was relatively cool, following from a very wet winter in 2006. The wines produced from this vintage were elegant, perfumed and spicy with great fruit expression. The grapes were hand picked at optimal ripeness from the 14th to the 28th of March.

in the cellar : 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. There is first a period of cold maceration for up to 5 days before the fermentation starts spontaneously (without the use of selected yeast strains). The grapes were fermented in stainless steel and wooden upright (foudre) fermenters. Pump-overs, dellastage and punching down of the cap were implemented twice a day for extraction until fermentation was completed. The tanks were given maceration post fermentation if the quality and tannin profile of the wine warranted it. 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 twenty months in 80% new French oak - the rest being older French oak barriques. During maturation the wines received five rackings, all done barrel to barrel. The wine was bottled in January 2009 after a light egg white fining and without filtration.

TOKARA Wines | Olive Oil

Stellenbosch
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