

Tokara Zondernaam Shiraz 2009

The wine has a brilliant deep garnet colour. The nose of this wine is an interesting mix of bright pure fruit; mulberries and blackberries; and heady spicy notes with notes of five spice. There is also a floral undertone. The wine enters the palate with power, bursting with bright red and black fruit notes. There is a broad textured mid palate and a long finish of black pepper spice. The tannins are firm and the wine leaves with a sense of freshness.

Drink now or keep till 2015

Herb crusted lamb, pork belly or grilled ostrich served with roasted seasonal vegetables.

variety : Shiraz | 88% Shiraz, 12% Mourvèdre

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Stellenbosch

analysis : alc : 15 % vol rs : 1.9 g/l pH : 3.52 ta : 5.7 g/l va : 0.55 g/l so2 : 87 mg/l fso2 : 34 mg/l

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

pack : Bottle **closure :** Screwcap

ageing : Drink now or keep till 2015

in the vineyard : The Shiraz and Mourvèdre grapes originated from Tokara's Stellenbosch property on the slopes of the Simonsberg Mountain. 2009 was a hot vintage resulting in full bodied wines with underlying power.

about the harvest: The Shiraz was picked between 26 Feb and 27 March from vineyards on various slopes and soil types contributing an array of flavours and characters to the wine. The vines were cropped between 10 and 15 t/ha (65 to 100 hl/ha) and picked at sugars between 24.5 and 26 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 18th of March from a west facing block on decomposed granitic soils with a high fraction of gravel. The vines cropped at 10 t/ha (65 hl/ha) and were picked at sugars of around 24.5 degrees brix. This variety brings spice and a perfumed lift to the wine. The grapes are all hand picked and delivered to the cellar in half tonne bins.



TOKARA Wines | Olive Oil

Stellenbosch

021 808 5900

www.tokara.com