

## Tokara Grenache Rose 2012

This Rose has a perfect salmon flesh pink colour.

The nose is abundant with a melange of berry aromas such as fresh strawberries, raspberries, blackberries, a hint of rose water and Turkish delight. The flavours on the palate are full, busting with the fruits evident on the nose. There are hints of greengage and quince on the mid palate. The wine has a crisp, clean and dry finish.

This wine is to be enjoyed at any time with good friends. It is a crisp fruit driven wine which will pair well with canapés which are not too spicy or better yet drink as an aperitif. Serve chilled on a beautiful summers day.

**variety :** Grenache | 100% Grenache

**winery :** TOKARA Wines | Olive Oil

**winemaker :** Miles Mossop

**wine of origin :** Walker Bay

**analysis :** alc : 13.20 % vol   rs : 3.4 g/l   pH : 3.33   ta : 6.0 g/l

**type :** Rose

**pack :** Bottle   **closure :** Screwcap

**ageing :** Drink 2012 till 2014

**in the vineyard :** This wine is made from 100% Grenache grapes grown on the Tokara's property (Siberia) in the Hemel-en-Aarde Valley in the Walker Bay Region. The vineyard is planted on light textured sandy loam soils with a subsoil of heavy clay.

**about the harvest:** The vines crop at around 8 tons per hectare (60 hl/ha). The vineyard ripens very late and the grapes were picked on the 7th March at around 21° Brix and an acidity of 7.0 g/l.

**in the cellar :** The grapes were de-stemmed and crushed into tank for overnight skin contact for color and flavor extraction. The grapes were then pressed gently the next day to a stainless steel tank for overnight settling. The juice was fermented in stainless steel at around 18° C with selected wine yeast.

After fermentation the wine was cleaned up and stabilized for bottling soon after the harvest. 3600 bottles were produced.

**TOKARA Wines | Olive Oil**

Stellenbosch

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