wine.co.za
easiest way to buy wine

Tokara Shiraz 2010

The wine has a brilliant deep garnet colour.

The nose of this wine is an interesting mix of five spice with blackberries and mulberries and a floral undertone. There s a hint of fynbos and dry herbs, which is evidence of the presence of he Mourvèdre.

The wine enters the palate with upfront bright red and black fruit. There is a fine textured mid palate where the herbal notes are evident and he wine finishes with a certain amount of freshness with a definite peppery grip. The tannins are fine textured but firm.

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

variety : Shiraz | 89% Shiraz, 11% Mourvèdre
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Stellenbosch
analysis : **alc :** 15.0 % vol **rs :** 2.8 g/l **pH :** 3.59 **ta :** 6.1 g/l
type : Red **style :** Dry **body :** Medium **taste :** Herbaceous **wooded**
pack : Bottle **closure :** Screwcap

ageing : Drink now or through till 2016

in the vineyard : This wine is a blend of 89% Shiraz and 11% Mourvèdre. 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 a full-bodied wine with underlying power.

about the harvest: The Shiraz was picked between 2nd and 8th March from vineyards on various slopes and soil types contributing an array of flavours and characters to the wine. The vines were cropped at between 8 and 14 t/ha and picked at sugars between 24° and 26° 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 23rd of March. The vines cropped at 8 t/ha and were picked at sugars of around 26° 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.

in the cellar : The bunches were destemmed, 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. Some batches underwent partial whole-cluster fermentation. Only spontaneous/natural fermentations are done on all red wines at Tokara. They 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 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 further maturation.

The wines spent a total of 18 months in 10% new French barriques with the balance being second and third fill barriques. The wine was bottled in November 2011.

68 000 bottles were produced.

TOKARA Wines | Olive Oil

Stellenbosch

021 808 5900

www.tokara.com