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Tokara Directors Reserve Red 2008

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 intense dark berry fruit and crème de cassis notes on the nose. There is an inky heady dark character on the nose reminiscent of dark chocolate, cardamom spice and roasted fennel bulb. Always evident on this wine and a hallmark of every vintage is the hint of Eucalyptus or mint. The palate is full and rich mirroring most of what is evident on the nose. Displaying cocoa, mocha notes ripe berry fruits and a spicy grip. The tannins are broad and textured and leave the wine with a dry finish as well as there being a certain amount of freshness which results in the wine lingering on and on....

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

variety : Cabernet Sauvignon | 73% Cabernet Sauvignon, 15% Petit Verdot, 6% Merlot, 2% Cabernet Franc
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 1.4 g/l **pH :** 3.76 **ta :** 6.1 g/l **va :** 0.75 g/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 2020.

in the vineyard : This wine is a blend of Cabernet Sauvignon 73 %, Petit Verdot 15%, Merlot 6%, Malbec 4% and 2 % Cabernet franc.

The grapes originated from TOKARA's premium vineyards on the slopes of the Simonsberg Mountain. Only grapes from the best blocks and from the best parts of these blocks are used.

The 2008 vintage was extremely hot following on from a wet winter in 2007. The wines produced from this vintage were ripe with upfront fruit and spice.

about the harvest: The average yield is between 5 and 12 t/ha.

The grapes were hand picked at optimal ripeness between the 22nd February and the 4th of April.

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 83% new French oak - the rest being older French oak barriques. During maturation the wines received five racking's, all done barrel to barrel. The wine was bottled in January 2010 after a light egg white fining and without filtration.

34 000 bottles were produced.

TOKARA Wines | Olive Oil

Stellenbosch

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