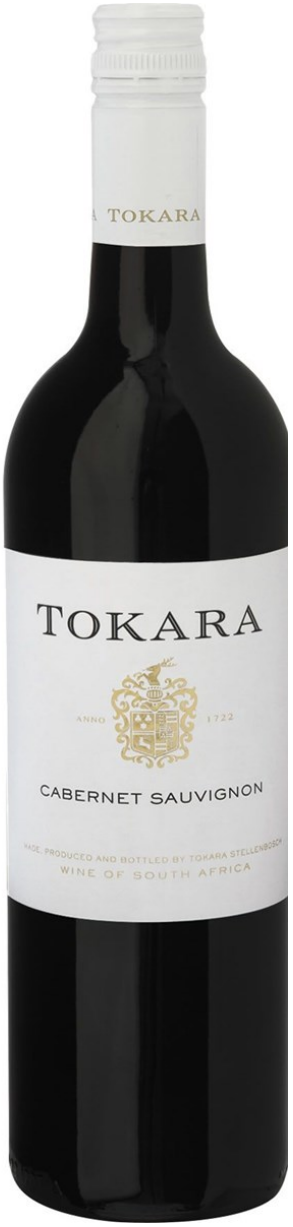
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Tokara Cabernet Sauvignon 2011



The wine has a brilliant dark plum colour, with a ruby red rim. The nose has aromas of dark cherries, cassis and ripe plums. There are high tone notes of fresh red berries, nettles and mint. There is an underlying smokiness on the nose.
The palate has stunning flavours of dark cherries, cassis and a certain savoury saltiness to it. The wine has a lingering finish with clean silky tannins and a touch of oak sweetness.

Enjoy with grilled veal chops, meaty stews or a fantastic piece of steak.

variety : Cabernet Sauvignon | 85% Cabernet Sauvignon, 7% Merlot, 6% Petit Verdot, 2% Malbec
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Stellenbosch
analysis : **alc :** 14.75 % vol **rs :** 1.9 g/l **pH :** 3.50 **ta :** 5.7 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Screwcap

2. Bronze Medal – Veritas Awards 2010

ageing : This wine will drink well now but will benefit from cellaring and be at its best from 2013 through to 2020.

in the vineyard : This wine is a blend of 85% Cabernet Sauvignon, 7% Merlot, 6% Petit Verdot and 2% Malbec. All the grapes originated from Tokara's vineyards in Stellenbosch and surrounding properties.

about the harvest: All the vineyards yielded between 4 and 12 t/ha. The grapes were handpicked at optimal ripeness at sugars between 24 and 26 brix and acidities between 4 & 6.0 g/l.

in the cellar :
The grapes were destemed 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. They were fermented in stainless steel and wooden upright (foudre) fermenters naturally without inoculation of selected wine yeasts.

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 a further maturation. The wines spent a total of eighteen months in 10% new French oak and the rest being older French oak barriques.

During the maturation the wines received five racking's. The wine was bottled in December 2012.
120 000 bottles were produced.

TOKARA Wines | Olive Oil

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