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Tokara Directors Reserve Red 2009

This wine has a deep garnet colour with a touch of plum red evident on the rim. The nose has intense heady aromas of fresh prunes, cassis, black cherries, cocoa and mocha. The dark berry fruit is beautifully complemented by hints of oak evident by the notes of cedar and fresh vanilla pods. There are underlying notes of all spice and cardamom. The wine enters the palate packed with dark cherries, cassis and ripe prunes there is a stunning note of bitter dark chocolate on the mid-palate. The tannins are broad and textured yet result in great focus on the finish. The acidity is a hallmark of this wine and will assist it with ageing.

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

variety : Cabernet Sauvignon | 78% Cabernet Sauvignon, 12% Petit Verdot, 5% Merlot, 5% Malbec
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Stellenbosch
analysis : **alc :** 15.15 % vol **rs :** 2.2 g/l **pH :** 3.59 **ta :** 6.5 g/l **va :** 0.66 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 78 %, Petit Verdot 12%, Merlot 5% and Malbec 5%. The grapes originated from TOKARA's premium vineyards on the slopes of the Simonsberg Mountain.

about the harvest: Only grapes from the best blocks and from the best parts of these blocks are used. The average yield is between 5 and 14 t/ha. The grapes were hand picked at optimal ripeness between the 24th February and the 2nd 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 76% 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 2011 after a light egg white fining and without filtration.
14 400 bottles were produced.

TOKARA Wines | Olive Oil
Stellenbosch
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