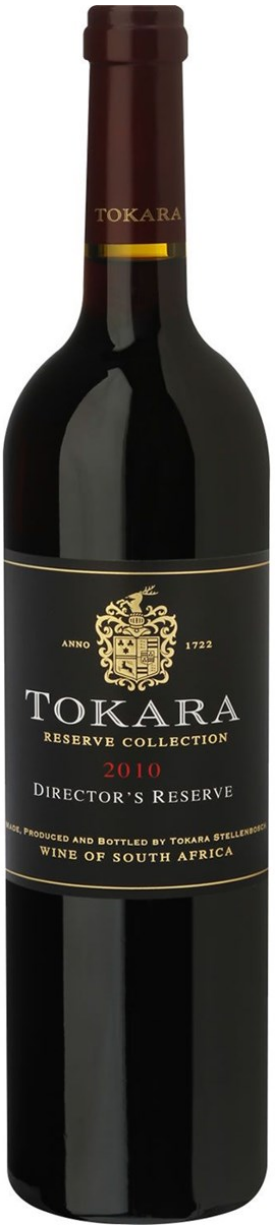
wine.co.za
easiest way to buy wine

Tokara Directors Reserve Red 2010

This wine has a deep garnet colour with a touch of plum red evident on the rim. The nose has beautiful lifted high tone notes of menthol with fruit aromas of red cherries, mulberries, crème de cassis and blueberries. There are underlying aromas of cedar and pencil shavings that is evidence of the wines time in barrel. The entry onto the palate is smooth and clean with stunning sour cherry, blueberry and mulberry flavours. The mid-palate is silky and smooth leading to the dry almost chalky tannins on the finish. The wine has a stunning balance and elegance to it yet it is complex and demonstrates a sense of power.

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



variety : Cabernet Sauvignon | 72% Cabernet Sauvignon, 15% Merlot, 10% Petit Verdot, 3% Malbec
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Stellenbosch
analysis : **alc :** 15.10 % vol **rs :** 1.9 g/l **pH :** 3.44 **ta :** 6.1 g/l **va :** 0.62 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 0 **closure :** Screwcap

ageing : This wine drinks well now but will benefit from ageing until 2022.

in the vineyard : This wine is a blend of Cabernet Sauvignon 72%, Merlot 15% Petit Verdot 10%, and Malbec 3%. The grapes originated from TOKARA's premium vineyards on the slopes of the Simonsberg Mountain.

about the harvest: Cropping and Harvesting: Only grapes from the best blocks and from the best parts of these blocks are used. The average yield is between 2.5 and 12 t/ha. The grapes were hand picked at optimal ripeness between the 24th February and the 23rd of March.

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 70% 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 2012 after a light egg white fining and without filtration.
17 700 bottles were produced.

TOKARA Wines | Olive Oil
Stellenbosch
021 808 5900
www.tokara.com