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Tokara Pinotage 2011



This wine has an almost inky black colour with a dark garnet rim. The nose is intense with aromas of ripe prunes, dark cherries, Christmas cake, fennel and toasted almonds. There is hint of dried herbs and menthol on the nose. Almost khakibos and fynbos notes. The palate is packed with rich Christmas cake notes that follow through from the palate with a stunning taste of dark bitter chocolate and a hint of smokiness. The tannins are big and robust without being dominant. The finish is lingering and dry with a hint of sweet vanilla oak to round it off which is evidence of the wines time in barrel. The wine has a stunning balance to it yet it is complex and demonstrates a sense of power.

A great piece of meat or a venison stew.

variety : Pinotage | 100% Pinotage
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Stellenbosch
analysis : **alc :** 14.75 % vol **rs :** 1.4 g/l **pH :** 3.43 **ta :** 5.6 g/l **va :** 0.62 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **closure :** Cork

Silver Medal – Veritas Awards 2010

ageing : This wine drinks well now but will benefit from ageing until 2023

in the vineyard : 100% Pinotage from a single block on Tokara's property on the slopes of the Simonsberg Mountain.

about the harvest: Handpicked on the 8th February into a cold store overnight. The vineyard cropped at around 7 t/ha.

in the cellar :
The grapes were de-stemmed, before passing across a sorting table for the removal of all unwanted material after which they are crushed directly into one small 2 tonne wooden upright (foudre) fermenters. Cold maceration overnight after which the tank is inoculated with selected yeast. Punching down of the cap was implemented twice a day for extraction until fermentation was completed. After which the free run wine was run off before pressing. The wine was 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 100% new French oak. During maturation the wine received five racking's, all done barrel to barrel. The wine was bottled in January 2013 after a light egg white fining and without filtration.
1 400 bottles were produced.

TOKARA Wines | Olive Oil

Stellenbosch
021 808 5900
www.tokara.com