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Tokara Reserve Collection Syrah 2010

This wine has a stunning inky deep plum colour. The nose has intense dark heady notes of ripe plums, cassis and blueberries. There is a stunning perfume of violets and all spice. The palate is packed full of ripe black and red fruit flavours the mid-palate is full and rich and the finish is dry and lingering. The tannins are chalky and mouth coating without being dry and aggressive. The wine is beautifully balanced between being ripe in flavour yet fresh and elegant.

Grilled lamb cutlets with rosemary, venison stew or even suckling pig.



variety : Shiraz | 94% Shiraz , 6% Mourvedre
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Stellenbosch
analysis : **alc :** 15.43 % vol **rs :** 2.6 g/l **pH :** 3.48 **ta :** 5.8 g/l **va :** 0.69 g/l
type : Red **body :** Full
pack : Bottle **closure :** Cork

ageing : This wine drinks well now but will benefit from ageing until 2020.

in the vineyard : This wine is a blend of 94% Shiraz and 6% Mourvedre. 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 7 and 9 t/ha. The grapes were hand picked at optimal ripeness between the 4th and 23rd of March.

in the cellar :
The grapes are hand picked and loaded into a cold store where they are chilled down to approximately 6 degrees Celsius. 25% of the grapes are first loaded whole bunch into the tank. The remainder of the grapes were de-stemmed and 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 fermentation took place 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 27% 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.
5 300 bottles were produced.

TOKARA Wines | Olive Oil
Stellenbosch
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