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Tokara Shiraz 2011



This wine is a blend of 91% Shiraz and 9% Mourvèdre . The grapes are from Tokara's Stellenbosch property on the slopes of the Simonsberg Mountain. The Shiraz from this property gives ripe berry fruit, savoury notes and black pepper aromas.

The wine has a brilliant deep garnet colour. The nose of this wine is an interesting mix of five spice with blackberries and mulberries and a floral undertone. There s a hint of fynbos and dry herbs, which is evidence of the presence of he Mourvèdre.

The wine enters the palate with upfront bright red and black fruit. There is a fine textured mid palate where the herbal notes are evident and he wine finishes with a certain amount of freshness with a definite peppery grip. The tannins are fine textured but firm.

Herb crusted lamb, pork belly or grilled ostrich served with roasted seasonal vegetables.

variety : Shiraz | 91% Shiraz, 9% Mourvèdre
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Stellenbosch
analysis : **alc :** 15.0 % vol **rs :** 1.9 g/l **pH :** 3.47 **ta :** 5.60 g/l
type : Red **style :** Dry **body :** Medium **taste :** Herbaceous **wooded**
pack : Bottle **closure :** Screwcap

ageing : Drink now or through till 2017

in the vineyard : The Shiraz and Mourvèdre grapes originated from Tokara's Stellenbosch property on the slopes of the Simonsberg Mountain.

about the harvest: The grapes were picked at sugars between 23.5 and 26 degrees brix and optimal tannin and flavour ripeness.The Mourvèdre was picked on the 12th of March. The vines cropped at 8 t/ha and were picked at sugars of around 25 degrees brix.The grapes are all hand picked and delivered to the cellar in half tonne bins.

in the cellar :
The bunches were destemmed, 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. Some batches underwent partial whole-cluster fermentation. Only spontaneous/natural fermentations are done on all red wines at Tokara. They were fermented in stainless steel and wooden upright (foudre) fermenters. Pump-over's, 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 further maturation. The wines spent a total of eighteen months in 10% new French barriques with the balance being second and third fill barriques. The wine was bottled in November 2012. 53 000 bottles were produced.

TOKARA Wines | Olive Oil

Stellenbosch
021 808 5900
www.tokara.com