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Tokara Directors Reserve Red 2011

The wine has an intense deep garnet colour with stunning clarity. The aromas on the nose are classic for this style of wine. Heady notes of cassis, black berries and dark cherries. There is a slight herbal .lift and freshness to the nose with hints of tomato puree and tomato leaf and the typical hint of mint which is indicative of its origin. The palate is reminiscent to that which is on the nose. It is powerful and mouth filling on the entry and mid palate with stunning dry textured tannins. The finish is surprisingly fresh and elegant.

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



variety : Cabernet Sauvignon | 68% Cabernet Sauvignon, 14% Petit Verdot, 10% Merlot, 5% Cabernet franc and 3% Malbec

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Stellenbosch

analysis : **alc :** 14.65 % vol **rs :** 1.8 g/l **pH :** 3.55 **ta :** 5.8 g/l **va :** 0.57 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 2026

in the vineyard : This wine is a blend of 68% Cabernet Sauvignon, 14% Petit Verdot, 10% Merlot, 5% Cabernet franc and 3% Malbec. 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 4.0 and 6.5 t/ha. The grapes were hand picked at optimal ripeness between the 16th February and the 25th 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 two months in 62% 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.

28 500 bottles were produced.

TOKARA Wines | Olive Oil
Stellenbosch
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