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Tokara Pinotage 2012

This wine displays a deep dark garnet colour with a ruby red rim. the aromas on the nose are packed with dark cherries, cassis, black berries and Christmas cake. There are hints of khakibos and herbal notes intermingled with toasted oak and smoked meats. the palate is full, rich and reminiscent of all that is on the nose.

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 :** 15.00 % vol **rs :** 2.7 g/l **pH :** 3.48 **ta :** 5.9 g/l **va :** 0.66 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **size :** 0 **closure :** Cork

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

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 20th February into a cold store overnight. The vineyard cropped at around 9 t/ha.

in the cellar :
he 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.
1 600 bottles were produced.



TOKARA Wines | Olive Oil
Stellenbosch
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