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Tokara Limited Release Grenache 2012

The wine displays a stunning ruby red colour. The nose has beautiful perfumed floral notes with hints of Geranium and rose petals. There is abundant red berry fruit reminiscent of fruit pastilles with an underlying "garrique", herbal note. The wine enters the mouth with beautiful juicy fruit characters and amazing vibrancy and freshness. The mid palate is full of red fruits with a certain herbal grip. The finish of the wine is dry and textured with fine tannins and hint minerality. There is a certain salty savoury finish which is reminiscent of its origin

This wine is best served slightly below room temperature and pairs beautifully with pork, duck or even grilled fish and shellfish dishes.



variety : Grenache | 88% Grenache, 12% Syrah
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Walker Bay
analysis : **alc :** 14.08 % vol **rs :** 1.1 g/l **pH :** 3.39 **ta :** 5.6 g/l
type : Red **style :** Dry
pack : Bottle **size :** 750ml **closure :** Cork

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

in the vineyard : 88% Grenach and 12 % Syrah from two vineyards on Tokara's property, Siberia, in the Hemel-en-Aarde valley in the Walker Bay region.

about the harvest: Handpicked on the 8th March and 22nd March respectively. The vineyard cropped at around 6 t/ha.

in the cellar :
The grapes were picked into a cold store overnight before being transported to the cellar in Stellenbosch in a closed truck. The grapes were then destemmed and crushed directly into stainless steel fermenters and underwent cold maceration for an extended period before the fermentation started spontaneously. 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 further maturation. The wines spent a total of eighteen months in old new French oak barrels. The wine received minimal racking during maturation. The wine was blended in September 2013 and then bottled after a light egg white fining without filtration.

4 900 bottles were produced.

TOKARA Wines | Olive Oil

Stellenbosch
021 808 5900
www.tokara.com