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Tokara Reserve Collection Syrah 2012

The wine has a stunning deep plum colour with a hint of purple on the rim.The nose has intense aromas of briary fruit, dark cherries, ripe mulberries and five spice.The palate is heady and dark with stunning dry textured tannins and a lingering finish.The wine is beautifully balanced with a certain amount of restraint.

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



variety : Shiraz | 100% Shiraz
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Stellenbosch
analysis : **alc :** 14.33 % vol **rs :** 1.6 g/l **pH :** 3.38 **ta :** 5.7 g/l **va :** 0.56 g/l
type : Red **style :** Dry **body :** Full
pack : Bottle **size :** 750ml **closure :** Cork

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

in the vineyard : This wine is a blend of 100% Shiraz from two of our most expressive Syrah vineyards on the slopes of the Simonsberg Mountain. Oakleaf soils of decomposed granite origin with a high fraction of gravel in the profile. Steep well drained slopes with a Westerly aspect and altitud3e of 300 m above sea level.

about the harvest: The average yield is between 10 and 12 t/ha. The grapes were hand picked at optimal ripeness on the 18th of February. The grapes are picked at optimum flavour and phenolic ripeness withy sugars of around 23.5 to 24.0 degrees brix and acidities around 6 g/l

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 40% new French oak Demi Muid barrels and- the rest being older French oak barriques. There are3 minimal racking's during maturation only once at blending after 14 months when the wine was returned to barrel for further maturation for up till 22 months.

4 800 bottles were produced.

TOKARA Wines | Olive Oil
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