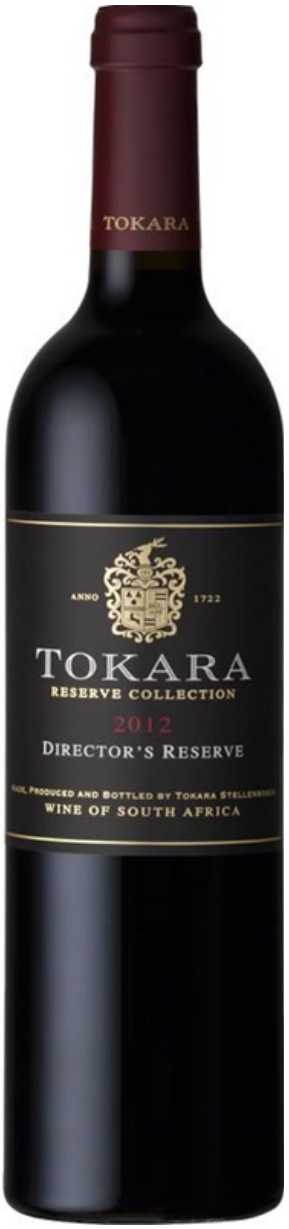
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Tokara Directors Reserve Red 2012

This wine has a stunning depth of colour displaying an intense garnet centre and a ruby rim. The nose is shy at first, but then opens up to a melange of red and black fruits with hints of dried herbs, Eucalyptus, cedar wood and graphite. The wine enters the palate with amazing clarity. The flavours are those of dark cherries, raspberries and blackcurrant.

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



variety : Cabernet Sauvignon | 72% Cabernet Sauvignon, 15% Merlot, 10% Petit Verdot, 3% Cabernet Franc
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 2.7 g/l **pH :** 3.56 **ta :** 6.2 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : This wine drinks well now but will benefit from ageing until 2026

in the vineyard : 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 grapes were handpicked at optimal ripeness between 9th March and the 11th April.

in the cellar : The grapes were de-stemmed, before being passed 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 of up to 5 days before the fermentation starts spontaneously 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 wines were then put to barrel for malolactic fermentation after which they were racked and put back to barrel for a further maturation. The wines spent a total of twenty two months in 57% new French oak.

TOKARA Wines | Olive Oil

Stellenbosch
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