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Tokara Shiraz 2012

The wine has a vibrant ruby colour.The aromas are reminiscent of fresh red berries, hints of blackberries and cherries. There is a hint of five spice and wild herbs on the nose.The palate is vibrant and alive. The wine has stunning flavours of bright red fruits, dried herbs and sour cherries. The wine finishes beautifully clean with dry yet elegant tannins resulting in a lingering finish.

A perfect pairing with roast pork loin, quail, or duck breast.

variety : Shiraz | 95% Shiraz, 5% Mourvèdre
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Stellenbosch
analysis : **alc :** 14.66 % vol **rs :** 1.5 g/l **pH :** 3.49 **ta :** 5.41 g/l
type : Red **style :** Dry **body :** Medium **taste :** Herbaceous **wooded**
pack : Bottle **size :** 0 **closure :** Screwcap

ageing : Drink now or through till 2018

in the vineyard : This is a blend of 95% Shiraz and 5 % Mourvedre from Tokara's Stellenbosch Property and neighbouring farms in the Stellenbosch Region.

about the harvest: The vineyards crop at between 3 and 16 t/ha. The grapes were picked at optimal ripeness with sugars between 23 and 25 degrees brix and acidities ranging from 6 to 8 g/l.

in the cellar : The grapes are all hand-picked and delivered to the cellar in half tonne bins. First the fermenters are loaded with 25% whole bunches by hand before the remaining capacity of the tank is filled with destemed and crushed fruit. The grapes are left to cold soak until the fermentation starts spontaneously. They were fermented in stainless steel and wooden upright (foudre) fermenters. Pump-over's, 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 warranted it, depending on tannin development. The wines were put to barrel for malolactic fermentation which they were sulphured left in barrel for further maturation. The wines spend a total of ten months in barrel, 15% of which is new French barriques with the balance being second and third fill barriques. After which the batches are blended and then kept in stainless steel for a further 6 months before being fined, filtered and bottled. The wine was bottled in August 2013 46 000 bottles were produced.

TOKARA Wines | Olive Oil

Stellenbosch
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