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Tokara Shiraz 2013

The wine has a vibrant ruby colour. The nose has a beautiful vibrancy to t. It burst with notes of fresh briary fruit with hints of violets and dried herbs. There is an underlying savouriness to the nose. The palate is full of bright red fruit, mulberries and raspberries. The wine has stunning freshness with a savoury mid-palate leading to fine griping tannins on the 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 :** 14.0 % vol **rs :** 1.6 g/l **pH :** 3.51 **ta :** 5.8 g/l
type : Red **style :** Dry **body :** Medium **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **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 26 degrees brix and acidities ranging from 5.5 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 after which they were sulphured up and 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 2nd to 5th fill barriques. After which the batches are blended and then kept in stainless steel for a further 6 months before being filtered and bottled. The wine was bottled in November 2014.

32 000 bottles were produced.

TOKARA Wines | Olive Oil
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