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Tokara Shiraz 2016

The wine display a deep ruby colour. The nose is perfumed with hints of violets and Chinese 5 spice. There are stunning fresh aromas of blueberries and mulberries with hints of red berry fruits. The palate is packed with a melange of berries ranging from black through to vibrant red berries. The wine has a juicy mid-palate with a stunning finish of white pepper spice and chalky dry tannins.

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



variety : Shiraz | 93% Shiraz, 7% Mourvèdre
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 1.9 g/l **pH :** 3.5 **ta :** 5.1 g/l
type : Red **style :** Dry **body :** Medium **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Drink now or through till 2020.

in the vineyard : This is a blend of 93% Shiraz and 7% Mourvedre from Tokara's Stellenbosch property on the Simonsberg Mountain just outside of Stellenbosch.

about the harvest: The vineyards crop at between 12 and 20 t/ha. The grapes were handpicked at optimal ripeness with sugars between 22.5 and 26 degrees brix and acidities ranging from 4.5 to 7.5 g/l.

in the cellar : 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, 9% 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.

TOKARA Wines | Olive Oil

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