

TOKARA Reserve Collection Cabernet Sauvignon 2014

This wine displays a stunning deep garnet colour with a vibrant ruby red rim. The aromas are that of pure Stellenbosch Cabernet Sauvignon. Packed with dark berries, cocoa powder with hints of dried herbs, and eucalyptus. The palate is full and rich, reminiscent of the aromas on the nose. The mid-palate is full texture with sweet fruit, toasted oak and vanilla. This leads to a dry spicy lingering finish.

Hearty red meat dishes or Parmigiana Melanzane.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin :

analysis : alc : 14.5 % vol rs : 1.6 g/l pH : 3.56 ta : 5.7 g/l va : 0.67 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

Parker - 90 Points

Tim Atkin SA Special Report - 95 Points

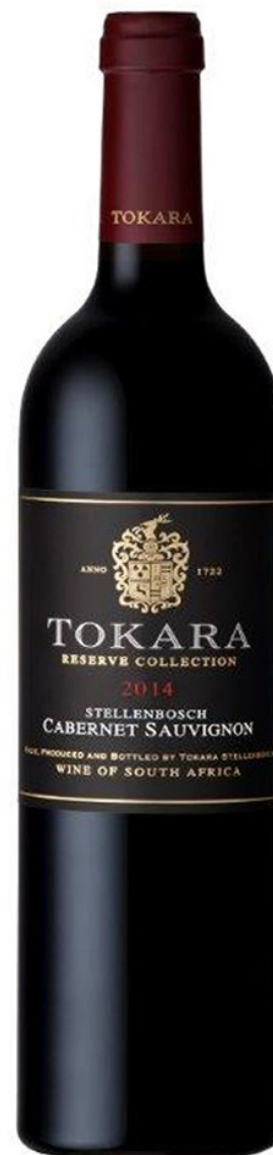
John Platter's Wine Guide - 4 Stars

ageing : This wine drinks well now but will benefit from ageing until 2024.

This wine is a blend of 92% Cabernet Sauvignon, 4% Merlot and 4% Cabernet franc. The grapes originated from TOKARA's premium vineyards on the slopes of the Simonsberg Mountain just outside of Stellenbosch.

about the harvest: Only grapes from the best blocks and from the best parts of these blocks are used. The average yield is between 7 and 13 t/ha. The grapes were hand picked at optimal ripeness between the 27th February and the 9th March.

in the cellar : The grapes were de-stemmed, before passing 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 for up to 5 days before the fermentation starts spontaneously (without the use of selected yeast strains). The grapes were fermented in stainless steel and wooden upright (foudre) fermenters. Pump-overs, destemming and punching down of the cap were implemented twice a day for extraction until the fermentation 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-two months in 74% new French oak - the rest being older French oak barriques. During maturation the wines received four racking's, all done barrel to barrel. The wine was bottled in January 2016 with no fining or filtration. 8 400 bottles were produced.



TOKARA Wines | Olive Oil

Stellenbosch

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