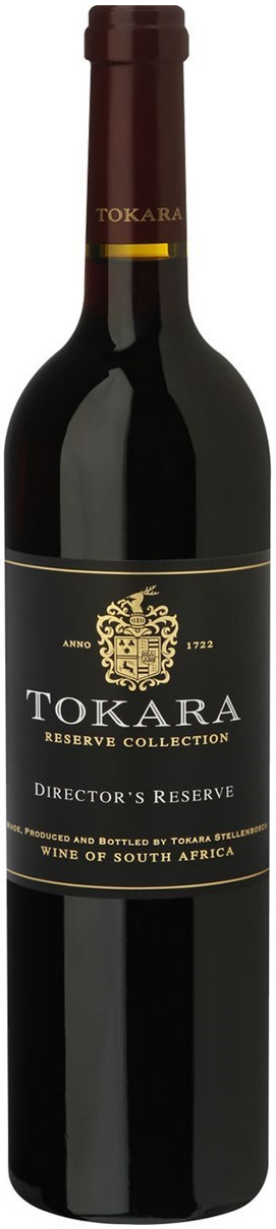
wine.co.za
easiest way to buy wine

Tokara Directors Reserve Red 2014



The wine has stunning depth of colour. Displaying intense garnet centre and a ruby rim.When first smelling the wine aromas of sweet red berries, briary fruit and hints of cassis strike you. There are wafts of fynbos, hints of perfume and notes of dark chocolate.
The wine enters onto the palate with a smooth and silky texture. The flavours are that of sweet red and dark berries, with the spice of dried herbs and silky tannins lingering on the finish. This wine is complete and in balance.

All red and white meat dishes will pair perfectly with this wine.

variety : Cabernet Sauvignon | 67% Cabernet Sauvignon, 16% Merlot, 7% Petit Verdot, 5% Cabernet Franc & 5% Malbec
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 2.0 g/l **pH :** 3.59 **ta :** 6.1 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2024 10-Year-Old Wines Report - 92 Points
2018 Tim Atkin SA Special Report - 96 points
2009 Vintage Acknowledgements
Wine Advocate (Neal Martin) - 92 Points
Veritas - Double Gold
John Platter's Wine Guide - 4.5 Stars

ageing : This wine drinks well now but will benefit from ageing until 2025.

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 average yield is between 4 and 12 t/ha. The grapes were hand picked at optimal ripeness between the 4th March and the 12th April.

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, *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 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 54% 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 2015 without fining or filtration.

TOKARA Wines | Olive Oil

Stellenbosch
021 808 5900
www.tokara.com