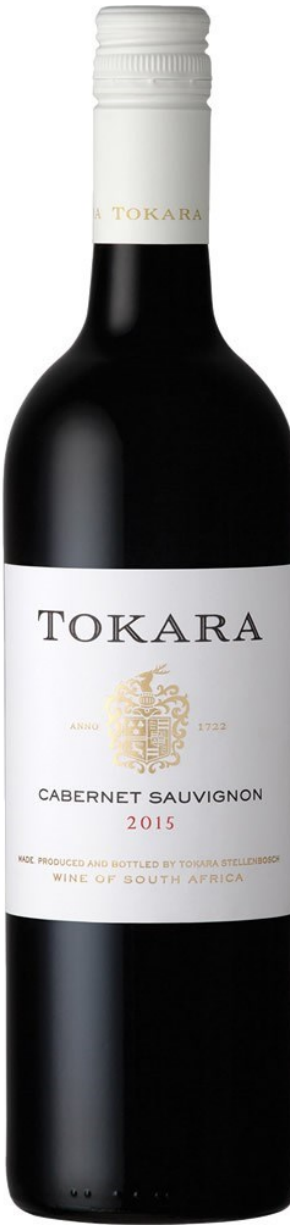
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Tokara Cabernet Sauvignon 2015

This wine has a beautiful garnet colour. There are berry aromas of cassis, red currant and blueberries on the nose. There are underlying notes of cocoa, fresh herbs and tobacco spice. The palate is packed with sweet berry fruit, flavours of dark chocolate and briary notes with hints of dried herbs on the finish. The mid-palate is intense leading to a dry textured finish.

Enjoy with grilled veal chops, meaty stews or a fantastic piece of steak.



variety : Cabernet Sauvignon | 85% Cabernet Sauvignon, 8% Malbec, 7% Petit Verdot
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 2.1 g/l **pH :** 3.54 **ta :** 5.6 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

John Platter 4 Stars
Gilbert Gaillard International Gold 87 Points

ageing :

This wine will drink well now but will benefit from cellaring and be at its best from 2014 through to 2022.

85% Cabernet Sauvignon/8% Malbec/7% Petit Verdot

in the vineyard :
This wine is a blend of 85% Cabernet Sauvignon, 7% Merlot, 6% Petit Verdot and 2% Malbec. All the grapes originated from Tokara's vineyards in Stellenbosch and surrounding properties.

about the harvest: All the vineyards yielded between 3 and 12 t/ha. The grapes were handpicked at optimal ripeness at sugars between 24 and 26 brix and acidities between 4 & 7.0 g/l.

in the cellar : The grapes were destemmed before passing across a sorting table for the removal of all unwanted material and then crushed directly into stainless steel tanks and wooden upright (foudre) fermenters. The must was cooled to between 10 and 15°C for a cold soak before fermentation started naturally. Pump-overs, dellastage 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 warranted it and depending on tannin extraction and development. 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 eighteen months in 20% new French oak and the rest being older French oak barriques. During the maturation the components were left on the gross lees for around 8 months before receiving their first racking after which they were racked another 2 times. The wines received a light fining before filtration and bottling in December 2016. 121 000 bottles were produced.

TOKARA Wines | Olive Oil

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