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Tokara Limited Release Grenache 2015

The wine displays a brilliant garnet red colour. The nose has beautiful perfumed floral notes underpinned by red cherries, briary fruit, cocoa and savoury aromas. The wine enters the mouth with beautiful juicy fruit characters and amazing vibrancy and freshness. The tannins are firm yet fine leading to a lingering refreshing finish.

This wine is best served slightly below room temperature and pairs beautifully with pork, duck or even grilled fish and shellfish dishes.



variety : Grenache | 88% Grenache, 12% Syrah
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Walker Bay
analysis : **alc :** 14.08 % vol **rs :** 1.1 g/l **pH :** 3.39 **ta :** 5.6 g/l
type : Red **style :** Dry
pack : Bottle **size :** 750ml **closure :** Cork

ageing : This wine drinks well now but will benefit from ageing until 2022 but drinks well right now.

in the vineyard : Soil: The soils are Oakleaf formed from decomposed granite with colluvial sandstone. With a high fraction of gravel and friable granite.
Slopes: South and South west Aspects ranging from 360 to 540 meters above sea level.

about the harvest: Handpicked on the 23rd March - 10 t/ha.

in the cellar :
The grapes were picked into a cold store overnight before being transported to the cellar in Stellenbosch. The grapes were then destemmed and crushed directly into a stainless steel fermenter. 50% of the stalks were added back to the fermenter. The tank was mixed and 20% of the juice drained off ("Saigne"). The must underwent cold maceration for an extended period before the fermentation started spontaneously. Early aerative pumpovers followed by punching down of the cap was implemented twice a day for extraction until fermentation was completed. Total period on the skins was 3 weeks. The wine was put to barrel for malolactic fermentation after which they were racked, sulphured and put back to barrel for further maturation. The wines spent a total of ten months in old new French oak barrels. The wine received minimal racking during maturation. The wine was blended in January 2016 and then bottled without fining or filtration. 2 000 bottles were produced.

TOKARA Wines | Olive Oil
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