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Tokara Limited Release Pinotage 2017

This wine displays a deep garnet colour with a vibrant ruby red rim. Aromas of sweet red berry coulis with hints of appealing Chinese five spice emanate from the glass at first. These are then intertwined with hints of fresh vanilla and dark cocoa. There are flavours of intense ripe red berries, strawberries and cream with dry savoury notes on the palate leading to a textured finish. A truly moreish wine.

Flame grilled ribeye steak or a venison stew.



variety : Pinotage | 100% Pinotage
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 2.1 g/l **pH :** 3.56 **ta :** 5.1 g/l **va :** 0.66 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : This wine drinks well now but will benefit from ageing until 2026.

100% Pinotage from a single block on Tokara's property on the slopes of the Simonsberg Mountain.

in the vineyard : Slopes: South and South west Aspects ranging from 360 to 540 meters above sea level.

about the harvest: Handpicked on the 1st February at 25 degrees brix with 5.4g/l acidity. The grapes are packed into a cold store overnight. The vineyard cropped at around 7.5t/ha.

in the cellar : The grapes were de-stemmed, before passing across a sorting table for the removal of all unwanted material after which they were partially crushed directly into small wooden upright (foudre) fermenters. Cold maceration overnight after which the tank is allowed to begin fermentation using natural yeast present on the grapes. Punching down of the cap was implemented twice a day for extraction until fermentation was completed. After which the free run wine was drawn off before pressing. The wine was put to barrel for malolactic fermentation after which it was racked off its lees and returned to barrel for further maturation. The wines spent a total of twenty-two months in 50% new French oak receiving minimal racking's during maturation. The wine was bottled in January 2018 without fining or filtration. 1450 bottles were produced.

TOKARA Wines | Olive Oil

Stellenbosch
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