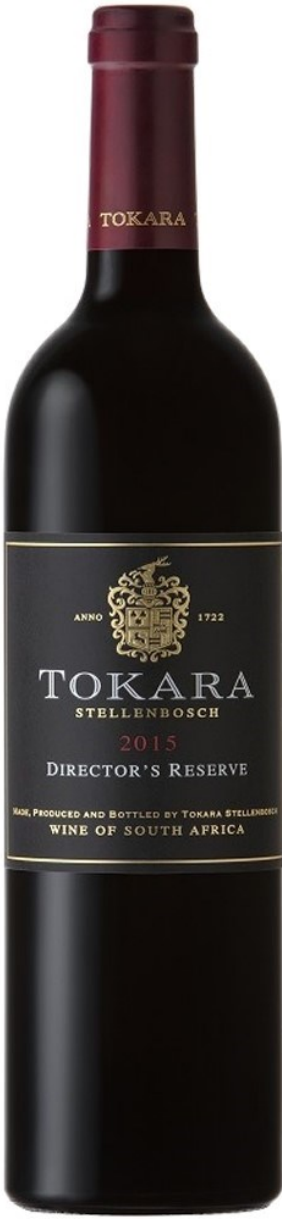
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Tokara Directors Reserve Red 2015



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

2018 Tim Atkin SA Special Report - 96 points
2009 Vintage Acknowledgements
92 Points Wine Advocate (Neal Martin)
Veritas Double Gold Medal
4 ½ Stars John Platter

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

This wine is a blend of 71% Cabernet Sauvignon, 15% Merlot, 7% Petit Verdot, 4% Malbec and 3% Cabernet Franc.

in the vineyard : The grapes originated from TOKARA's premium vineyards on the slopes of the Simonsberg Mountain 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 5 and 10 t/ha. The grapes were hand-picked at optimal ripeness between the 9th March and the 11th April.

in the cellar : The grapes were de-stemmed, before first passing across a mechanical sorting table and then a further hand sorting table before being crushed directly into tanks for fermentation using gravity feed and no 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 complete. 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 62% 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 2014 without fining or filtration.
21 000 bottles were produced.

The wine was bottled in January 2015 without fining or filtration.

TOKARA Wines | Olive Oil

Stellenbosch

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www.tokara.com