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Tokara Rosé 2018

The wine has a vibrant Salmon pink colour to it, which will evolve to an intense onionskin colour with time.
The nose has aromas of fresh cranberries and strawberries with a hint of white pepper and dried herbs. The palate is fresh and crisp and bursts with juicy berry flavours on the palate. There is a hint of creaminess on the mid-palate, which leads to a dry finish that leaves the palate clean and refreshed.

Drink on its own on warm summer days or paired with a light lunch of salmon trout and a fresh green salad.



variety : Grenache | 100% Grenache
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Stellenbosch
analysis : **alc :** 13 % vol **rs :** 2.1 g/l **pH :** 3.26 **ta :** 5.9 g/l
type : Rose **style :** Dry **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Drink now and through to 2020.

in the vineyard : Origin
This wine is a blend of Shiraz and Merlot grapes grown on the farm in Stellenbosch.
Soils
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: The vineyards cropped at around 8t/ha. The grapes were picked at optimal ripeness with sugars of 22 degrees brix and acidity of 6.2 g/l.

in the cellar : The grapes were de-stemmed and crushed straight to press in contact with the skins where they were allowed to extract colour for 4 hours before being pressed. The juice was cold settled overnight before being racked and inoculated. Fermentation took place in stainless steel tanks at cool temperatures. The wine was bottled soon after the fermentation was complete.
5000 bottles were produced.

TOKARA Wines | Olive Oil

Stellenbosch
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