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TOKARA Reserve Collection Cabernet Sauvignon 2016

The wine displays a vibrant maroon colour. The nose leads with dark berry fruits, five spice and cedar wood. There is a brightness and vibrancy underlying all of these aromas with hints of fresh herbs and red currant notes. The palate is rich and brooding with flavours which mirror the aromas. The mid-palate is weighty yet it leads to a textured finish with lingering grainy tannins.

Hearty red meat dishes or Parmigiana Melanzane.

variety : Cabernet Sauvignon | 96% Cabernet Sauvignon, 2% Petit Verdot, 2% Cabernet Franc
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 3.0 g/l **pH :** 3.54 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

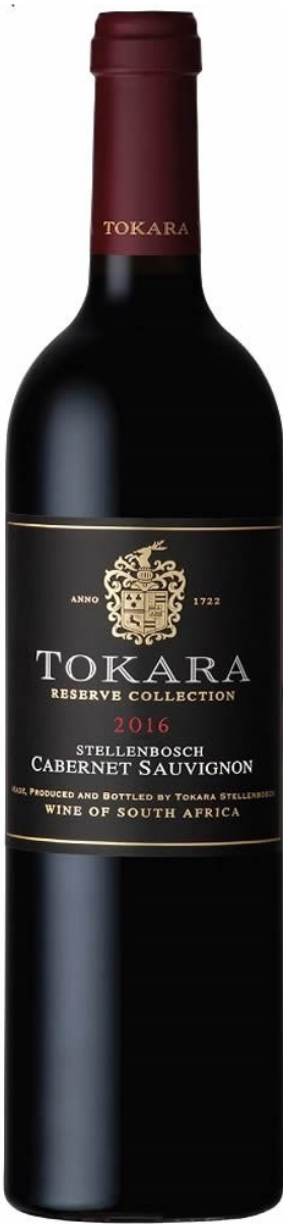
2019 Michelangelo International Wine & Spirit Awards - Double Gold

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

This wine is a blend of 96% Cabernet Sauvignon, 2% Petit Verdot and 2% Cabernet Franc. The grapes originated from TOKARA's premium vineyards on the slopes of the Simonsberg Mountain just 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 7 and 10 t/ha. The grapes were hand picked at optimal ripeness between the 24th February and the 24th March.

in the cellar : The grapes were de-stemmed, before passing across a sorting table for the removal of all unwanted material and then crushed directly into tanks for fermentation without the use of 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 the fermentation completed. 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 63% 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 2017 with no fining or filtration. 11 000 bottles were produced.



TOKARA Wines | Olive Oil

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