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Tokara Reserve Collection Syrah 2017

The wine displays a stunning deep purple colour with a ruby red rim. The nose leads with notes of ripe plum, violet perfume and baking spice. The palate is classy and refined with rich dark fruit and a silky mid-palate. The wine leaves one with an appealing chalky finish and a hint of pepper spice.

Grilled lamb cutlets with rosemary, venison stew or suckling pig.



variety : Shiraz | 100% Shiraz
winery : TOKARA Wines | Olive Oil
winemaker : Stuart Botha
wine of origin : Stellenbosch
analysis : **alc :** 14.65 % vol **rs :** 1.6 g/l **pH :** 3.47 **ta :** 4.9 g/l **va :** 0.55 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2021 Tim Atkin SA Special Report - 92 Points
2018 Tim Atkin SA Special Report - 93 points

ageing : Best drunk before 2023.

in the vineyard : This wine 100% Shiraz from a single block made up of 2 clones, which make our most expressive Syrah. This block is located on our Tokara farm on the slopes of the Simonsberg Mountain just outside of Stellenbosch.

about the harvest: The average yield is around 8t/ha. The grapes were hand- picked on the 18th and 22nd of February. The grapes are picked at optimum flavour and phenolic ripeness with sugars of between 24.0 to 24.5 degrees brix and acidities around 5.5 g/l.

The grapes are hand picked.

in the cellar :
25% of the grapes are first loaded whole bunch into the tank. The remainder of the grapes were de-stemmed and 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 fermentation took place in wooden upright (foudre) fermenters. Pump-overs, dellastage and punching down of the cap were implemented twice a day for extraction until fermentation was 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. There are minimal racking's during maturation. The wine matures on the gross lees for around 10 months after which it is racked at the time of blending. The wine is then matured for a further 10 months before being racked again just before bottling. The wine was bottled unfiltered and without fining in December 2018. The wine was bottled unfiltered and without fining in January 2018.

TOKARA Wines | Olive Oil

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