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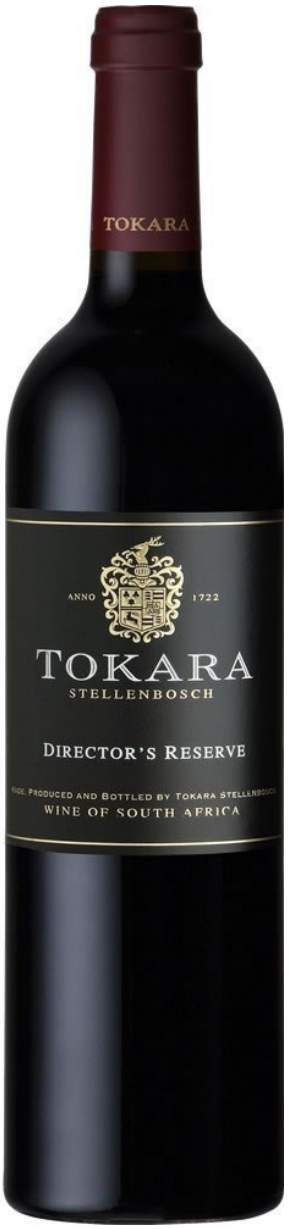
Tokara Director's Reserve Red 2018

The wine has stunning depth of colour. Displaying an intense garnet centre and a ruby rim. The nose displays intense aromas of red and black fruits with hints of dried herbs, baking spice and graphite. The wine enters the palate with amazing clarity. The flavours are those of dark cherries, blackberries and ripe plum skin. There is a hint of spice on the mid-palate which leads to fine, firm tannins on the finish.

Grilled ribeye steak served with Béarnaise sauce, and potato Dauphinoise.



variety : Cabernet Sauvignon | 78% Cabernet Sauvignon, 11% Merlot, 7% Petit Verdot, 4% Cabernet Franc

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Stellenbosch

analysis : **alc :** 14.5 % vol **rs :** 2.7 g/l **pH :** 3.47 **ta :** 5.8 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

Tim Atkin SA Report 2020 - 95 Points
Wine Magazine, Prescient Bordeaux Blend Report - Top 10
Tim Atkin SA Wine Report 2021 - 95 Points
Michelangelo Awards 2021 - Double Gold
2022 Platters - 5 stars

ageing : This wine drinks well now but will benefit from ageing until 2030.

This wine is a blend of 78% Cabernet Sauvignon, 11% Merlot, 7% Petit Verdot, 4% Cabernet Franc.

in the vineyard : The grapes originated from TOKARA's premium vineyards on the slopes of the Simonsberg Mountain outside of Stellenbosch.
Only grapes from the best blocks and from the best parts of these blocks were used.

about the harvest: The average yield is between 5 and 10 t/ha. The grapes were hand-picked at optimal ripeness between the 9th of March and the 11th of 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 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, délestage 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 wine was put to barrel for malolactic fermentation after which it was racked, sulphured and put back to barrel for further maturation. The wine 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 2018 without fining or filtration. 15 400 bottles were produced.

TOKARA Wines | Olive Oil

Stellenbosch

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www.tokara.com