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Tokara Shiraz 2019

This wine displays a red plum colour in the glass. Aromas of plums, blackberries and briary fruit emanate with underlying notes of dried herbs black olives and cured meats and a hint of cedarwood. Flavours on the palate are quite savoury and herbal with good support of red fruit notes. The mid-palate is juicy yet the finish is dry with beautiful fine chalky tannin leaving one its impression at the end.

A perfect pairing with roast pork loin, quail, or duck breast. Or drink it on its own - even slightly chilled.



variety : Shiraz | 100% Shiraz
winery : TOKARA Wines | Olive Oil
winemaker : Stuart Botha
wine of origin : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 3.0 g/l **pH :** 3.54 **ta :** 5.7 g/l
type : Red **style :** Dry **body :** Medium **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard : The grapes for this wine come from the Stellenbosch and Durbanville regions.

in the cellar : First the fermenters are loaded with 25% whole bunches by hand before the remaining capacity of the tank is filled with destemmed and crushed fruit. The grapes are left to cold soak until the fermentation starts spontaneously. They were fermented in stainless steel and wooden upright (foudre) fermenters. Pump-over's, 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 in some cases, depending on tannin development. The wines were put to barrel for malolactic fermentation after which they were racked, sulphured and returned to barrel for further maturation. The wines spend a total of ten months in barrel, 10% of which is new French barriques with the balance being 2nd to 5th fill barriques. After which the batches are blended and then kept in stainless steel for a further 6 months before being filtered and bottled. The wine was bottled in June 2020.
60 646 bottles were produced.

TOKARA Wines | Olive Oil
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