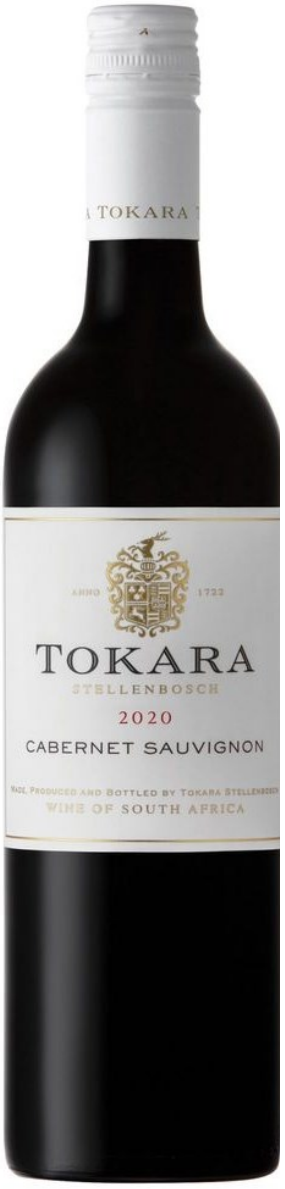
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Tokara Cabernet Sauvignon 2020

This wine has a beautiful bright ruby colour. There are aromas of cranberry, subtle cassis and blackberry on the nose complimented by underlying notes of five spice and the slightest hint of vanilla. The palate is packed with delicious dark fruit interwoven in spice and light toasty notes from the barrels. A tannin profile reminiscent of silky dark chocolate with poised freshness round off the finish.

Enjoy with grilled veal chops, meaty stews or a fantastic piece of steak.



variety : Cabernet Sauvignon | Cabernet Sauvignon
winery : TOKARA Wines | Olive Oil
winemaker : Stuart Botha
wine of origin : Stellenbosch
analysis : **alc :** 14.42 % vol **rs :** 1.7 g/l **pH :** 3.54 **ta :** 5.7 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : This wine will drink well now but will benefit from cellaring.

in the vineyard :
The vineyards yielded between 5 and 11 t/ha. The grapes were handpicked at optimal ripeness at sugars between 24 and 26 brix and acidities between 5.1 & 6.8 g/l.

about the harvest: Hand-picked grapes were destemmed before passing across a sorting table for the removal of all unwanted material and then crushed directly into stainless steel tanks and wooden upright (foudre) fermenters. The must was cooled to between 10 and 15°C for a cold soak
before fermentation started naturally.

in the cellar : 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 depending on tannin extraction and development. 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
nineteen months in 21% new French oak and the rest being older French oak barriques – all 225L format. During the maturation the components were racked twice where-after the wine was blended in tank and returned to barrel to homogenise and mature further. The wines received a light fining before filtration and bottling in late November 2021.

TOKARA Wines | Olive Oil

Stellenbosch
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