

## Tokara Rosé 2023

The wine has a blush pink colour with a vibrant core. The nose is a medley of sweet ripe red berries including fresh strawberries and cranberries with alluring rosewater undertones. The palate is fresh and crisp and bursts with juicy berry flavours. There is a delicate acidity (not tart) on the mid-palate which focusses flavours and keeps the wine refreshing.

Drink on its own on warm summer days or paired with a light lunch of salmon trout and a fresh green salad.

**variety :** Shiraz | 100% Shiraz

**winery :** TOKARA Wines | Olive Oil

**winemaker :** Stuart Botha

**wine of origin :** Stellenbosch

**analysis :** alc : 12 % vol   rs : 4.9 g/l   pH : 3.29   ta : 5.9 g/l

**type :** Rose   **style :** Dry   **taste :** Fruity

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

This wine is made from 100% Shiraz grapes in a blanc de noir style.

**about the harvest:** The vineyards cropped at around 6t/ha. The grapes were picked at optimal ripeness with sugars of 21.0 degrees brix and acidity of 6.5 g/l.

**in the cellar :** The grapes were de-stemmed and crushed straight to press in contact with the skins where they were allowed to extract colour for 2 hours before being pressed. Two press fractions were taken and handled separately. The juice was cold settled overnight before being racked and inoculated. Fermentation took place in stainless steel tanks at 18°C. The wine was kept on its lees in tank for two months before clarification and bottling. 9 300 bottles were produced.



### TOKARA Wines | Olive Oil

Stellenbosch

021 808 5900

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