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Tokara Reserve Collection Syrah 2021

This wine has a deep almost black core with a purple rim. The nose leads with notes of whole purple fig, cigar box, salted liquorice and violet perfume. 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 subtle hint of red pepper kernel.

Enjoy with grilled lamb cutlets with rosemary or spicy lamb kofta.



variety : Shiraz | 100% Shiraz
winery : TOKARA Wines | Olive Oil
winemaker : Stuart Botha
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 2.2 g/l **pH :** 3.50 **ta :** 6.1 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2025 Decanter Awards - Silver
2024 Tim Atkin SA Special Report - 94 Points

in the vineyard : This wine is 100% Shiraz from a single block made up of 2 clones. It is terraced into our steepest and most rocky terroir which lends itself perfectly to the variety and produces our most expressive Syrah.

in the cellar : The grapes are hand-picked in small picking crates and loaded into a cold store where they are chilled down to approximately 6 degrees Celsius overnight. 25% of the grapes were first placed into the tank as whole bunches. The remainder of the grapes were de-stemmed and crushed directly into tank for fermentation without the use of pumps. There was an initial period of cold maceration for 4 days before the fermentation started spontaneously (without the use of selected yeast strains).

Pumpovers, 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 and malolactic fermentation began spontaneously during this period.

The wines were put to barrel to complete malolactic fermentation after which they were racked, sulphured and put back to barrel for a further maturation. There were minimal racking's during maturation. The wine matured on the fine lees for 10 months after which it is racked to tank at the time of blending. The wine was then returned to barrel for a further 11 months before being racked again prior to bottling.

TOKARA Wines | Olive Oil

Stellenbosch
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