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Tokara Reserve Collection Cabernet Sauvignon 2021

The wine displays a brilliant purple-black core and deep ruby edge. The nose leads with classic graphite notes, black cherry and briary fruits interwoven with aromas of cassis and five spice. There is a deft freshness underscoring these aromas with hints of ripe tomato skin and fynbos scrub. The palate is pleasantly full-bodied with flavours mirroring aromas all leading to a multi-layered persistent finish.

Roast lamb shoulder with rosemary jus, duck fat potatoes and slow roasted beetroot or Parmigiana Melanzane.



variety : Cabernet Sauvignon | 90% Cabernet Sauvignon, 10% Petit Verdot
winery : TOKARA Wines | Olive Oil
winemaker : Stuart Botha
wine of origin : Stellenbosch
analysis : **alc :** 14.43 % vol **rs :** 2.6 g/l **pH :** 3.55 **ta :** 6.0 g/l **va :** 0.57 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2025 Fine Wine Awards - Trophy for Best Cabernet Sauvignon
2025 World's Best Sommeliers' Selection - Winner
2025 Platter's Wine Guide - 5 Stars
2024 Tim Atkin SA Special Report - 94 Points
2024 Decanter Awards - Best in Show
2024 Global Cabernet Sauvignon Masters - Silver
2024 Top 50 Great Red Wines of the World - Silver

in the vineyard : The grapes originated from TOKARA's premium vineyards on the slopes of the Simonsberg Mountain just outside of Stellenbosch.

about the harvest: Only grapes from the best blocks and from the best parts of these blocks are used. The vineyard yield between 7 and 9 t/ha. The grapes were hand-picked at optimal ripeness between 7 February and 24 March.

in the cellar : The grapes were de-stemmed, before passing across a sorting table for the removal of all unwanted material and then crushed directly into tanks for fermentation without the use of pumps. There is first 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, 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. 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 twenty-two months in 49% 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 2022 with no fining and a light filtration.
17,932 bottles were produced.

TOKARA Wines | Olive Oil

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