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Tokara Reserve Collection Syrah 2023

This wine has a deep almost black core with a vibrant ruby rim. The nose leads with notes of dark cherry compote, cigar box, salted liquorice and violet perfume. The palate is classy and refined with a silky mid-palate. The wine finishes with an appealing velvety texture and a subtle hint of baking spice.

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 :** 14.5 % vol **rs :** 2.8 g/l **pH :** 3.53 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2026 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.

about the harvest: The average yield is around 6.0t/ha. The grapes were hand- picked on the 7th March. The grapes are picked at optimum flavour and phenolic ripeness with a sugar of 25 degrees brix and an acidity of 5.5 g/l.

in the cellar : The grapes are placed in small picking crates and loaded into a cold room where they are chilled down to approximately 6 degrees Celsius overnight. 30% 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 is an initial period of cold maceration for 4 days before the spontaneous fermentation. Pump-overs, délestage and punching down of the cap were implemented twice a day for extraction until fermentation was complete. 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 further maturation. There were minimal racking's during maturation. The wine matured on the fine lees for 10 months after which it was 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. The wine was bottled unfiltered and without fining in December 2023.

TOKARA Wines | Olive Oil

Stellenbosch
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