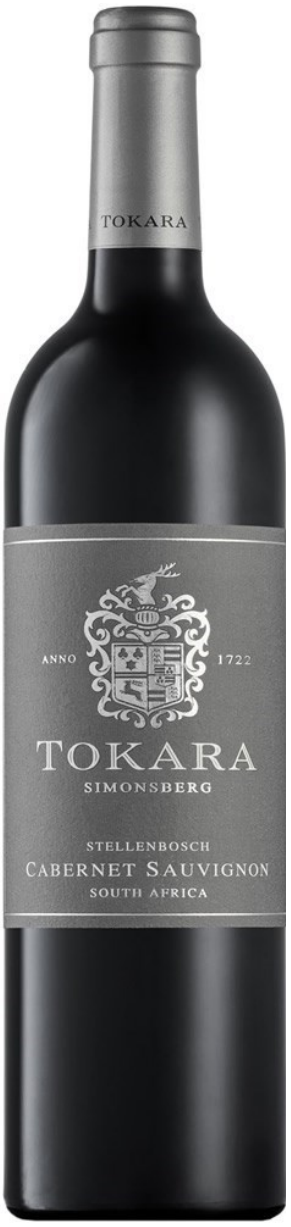
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Tokara Simonsberg Cabernet Sauvignon 2022

The wine displays a brilliant ruby red colour with a black core and vibrant edge. The nose leads with classic graphite notes, ripe dark cherry, dried cranberry and briary fruits interwoven with aromas of cassis and subtle five spice. The wine enters the palate assuredly, showcasing judicious use of oak and fine-grained tannin. The palate is full-bodied with flavours mirroring aromas all leading to a multi-layered and persistent finish.

Braised Karoo lamb shoulder. Grilled beef short rib with an Asian style sauce.



variety : Cabernet Sauvignon | 100%
winery : TOKARA Wines | Olive Oil
winemaker : Stuart Botha
wine of origin : Simonsberg-Stellenbosch
analysis : **alc :** 14.33 % vol **rs :** 2.6 g/l **pH :** 3.56 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full
pack : 0 **size :** 750ml **closure :** Cork

in the vineyard : 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.

about the harvest: The grapes were hand-picked at optimal ripeness between the 7th February and the 24th March.

in the cellar : The grapes were de-stemmed, before passing across a sorting table and then crushed directly into tanks without the use of pumps for fermentation. There is first a period of cold maceration for up to 5 days before the fermentation starts spontaneously. The grapes were fermented in stainless steel and wooden upright (foudre) fermenters.

Pump-overs, délestage 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 100% new French oak barriques. During maturation the wines received four racking's, all done barrel to barrel. The wine was bottled in January 2023 with no fining and a light filtration.

TOKARA Wines | Olive Oil

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