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Tokara Rosé 2025

The wine has a brilliantly salmon colour with a vibrant core.
The nose is a medley of sweet ripe red berries including fresh strawberries and cranberries with alluring fresh fennel bulb undertones.
The palate is fresh and crisp and bursts with juicy berry flavours.

Drink on its own on warm summer days or paired with a light lunch of soft-shelled crab and fennel linguine.

variety : Shiraz | 100% Shiraz
winery : TOKARA Wines | Olive Oil
winemaker : Stuart Botha
wine of origin : Stellenbosch
analysis : **alc :** 13.0 % vol **rs :** 3.9 g/l **pH :** 3.52 **ta :** 5.3 g/l
type : Rose **style :** Dry **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap



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 one month before clarification and bottling.

TOKARA Wines | Olive Oil
Stellenbosch
021 808 5900
www.tokara.com