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# Tokara Shiraz 2022

The wine displays a dark cherry colour in the glass with a brilliant edge. The nose opens with layers of high tone red fruit which are followed by purple and darker fruit on a spicy backdrop. The palate is a melange of wild berries, pink pepper kernel and light oak toast with alluring freshness and drinkability. The mid-palate is juicy yet thefinish is dry with beautiful plush tannins that finish long.

A perfect pairing with roast pork loin, quail, or duck breast. Or drink it on its own - even slightly chilled.




**variety :** Shiraz | 100% Shiraz
**winery :** TOKARA Wines | Olive Oil
**winemaker :** Stuart Botha
**wine of origin :** Western Cape
**analysis :** **alc :** 14.0 % vol **rs :** 2.7 g/l **pH :** 3.48 **ta :** 5.7 g/l
**type :** Red **style :** Dry **body :** Medium **taste :** Herbaceous **wooded**
**pack :** Bottle **size :** 750ml **closure :** Screwcap

2025 Shiraz SA Challenge - Top 12 Shiraz

**in the vineyard :** The grapes for this wine come from the Stellenbosch and Durbanville regions.

**about the harvest:** The vineyards crop at between 8 and 12 t/ha. The grapes were handpicked at optimal ripeness with sugars between 22 and 24.0 degrees brix and acidities ranging from 5.3 to 6.5 g/l.

**in the cellar :** First the fermenters are loaded with 25% whole bunches by hand before the remaining capacity of the tank is filled with destemed and crushed fruit. Grapes are left to cold soak for 24 hours before being inoculated with specially selected yeasts. Fermentation took place in stainless steel and wooden upright (foudre) fermenters. Pump-over's, délestage and punching down of the cap were implemented twice a day for extraction until fermentation was completed. The tanks were given maceration post fermentation in some cases, depending on tannin development. The wines were put to barrel for malolactic fermentation after which they were racked, sulphured and returned to barrel for further maturation. The wines spend a total of ten months in barrel, 20% of which is new French barriques with the balance being 2nd to 5th fill barriques. After which the batches are blended and then kept in stainless steel for a further 6 months before being filtered and bottled. The wine was bottled in June 2023.

## TOKARA Wines | Olive Oil

Stellenbosch
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