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Tokara Limited Release Pinotage 2023

This wine displays a dense purple core with a vibrant ruby rim. Aromas of dark ripe plum, black cherry, violets and baking spice emanate from the glass. These interplay with barrel derived aromas of fresh vanilla pod, dark cocoa and lightly toasted oak. The palate has wonderful fruit intensity and sucrosity in the best sense with tannins that are fine grained and mouth filling. A bold wine made in small quantities.

Roast Belly of pork with red wine and cherry jus served with creamy parsnip mash.



variety : Pinotage | 100% Pinotage
winery : TOKARA Wines | Olive Oil
winemaker : Stuart Botha
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 1.7 g/l **pH :** 3.61 **ta :** 5.1 g/l
type : Red
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : 100% Pinotage from a single terraced block on the foothills of the Simonsberg Mountain.

Oakleaf soils of decomposed granite origin with crushed rock forming a layer over the top. The slope has a South-East aspect and sits at 320 meters above sea level.

about the harvest: The crop from the 2023 vintage was small and concentrated with a cropping level of 3 tonnes per hectare. All grapes were handpicked on the 22nd of February at optimal ripeness.

in the cellar : The bunches were picked into small shallow trays and cooled in a cold room to 6°C overnight. The next day they were de-stemmed, before passing across a sorting table for the removal of all leaves and stems, after which they were partially crushed directly into small concrete fermenters. Cold maceration followed for 4 days where after the tanks began fermentation naturally. Punching down or open pump-overs were implemented twice a day for extraction until fermentation was complete. After which the free run wine was drawn off before pressing. The wine was put to barrel for malolactic fermentation and then racked off its lees and returned to barrel for further maturation. The wines spent a total of twenty months in 50% new French oak receiving minimal rackings during maturation. The wine was bottled in November 2024 with a light filtration and without fining.

TOKARA Wines | Olive Oil
Stellenbosch
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