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# Tokara Telos 2019

On the nose, this 2019 red displays bold cassis and blackberry, lifted by a hint of rooibos. Dark graphite and gravelly minerality are luxuriously interwoven with nuances of cigar box and five-spice. The palate is exuberant and complex.

This rare South African expression boasts vibrant natural acidity and ripe, fine-grained, powdery tannins that cushion a beautifully natural sense of balance, harmony and finesse. All elements come together seamlessly and effortlessly, even at this early stage in the wine's evolution. A polished, faultless, old-world-leaning expression, it is an impressive new tour de force on the South African fine wine scene




**variety :** Cabernet Sauvignon | 92% Cabernet Sauvignon, 8% Petit Verdot
**winery :** TOKARA Wines | Olive Oil
**winemaker :** Stuart Botha
**wine of origin :** Western Cape
**analysis :** **alc :** 14. % vol **rs :** 2.8 g/l **pH :** 3.64 **ta :** 5.5 g/l
**type :** Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
**pack :** Bottle **size :** 750ml **closure :** Cork

**ageing :** Drink from 2025 onwards and cellar comfortably for 20+ years

**in the vineyard :** The singular expression of this wine is undoubtedly rooted in the origin of the Cabernet Sauvignon—a single block on the Tokara property. Situated on the crest of a spur between two valleys, this block has benefited from millions of years of exposure to the elements. Its soil is a perfect blend of clay, derived from ancient decomposed granite, and gravel originating from Table Mountain Sandstone, which slowly weathered and crumbled down the slopes of the Simonsberg Mountain.

The clay, with its natural affinity for binding water, keeps the vines on a knife-edge of water stress, releasing moisture only as needed when transpiration rates increase during the warmer ripening season. This results in a slow ripening of tannins and a stronger tannin structure overall. Meanwhile, the gravel—extending at least 2.5 metres deep—moderates the clay content, softening the tannins appropriately to align with sugar ripeness.

**about the harvest:** Harvesting takes place in two passes, respecting the natural variability in soil across the block, monitored and confirmed each season by NDVI (Normalised Difference Vegetation Index). The clusters are hand-picked and cooled overnight to 5°C before destemming and careful hand-sorting the following morning.

**in the cellar :** The TELOS Cabernet Sauvignon is fermented in two small raw concrete tanks acquired specifically for this purpose. Pre- and post-fermentation maceration ensures gentle yet complete extraction from the skins, allowing for softer handling of the cap during peak fermentation. Only the free-run wine is transferred to a selection of French oak barrels, chosen through meticulous trials that began in 2005 with various prototype wines.

## TOKARA Wines | Olive Oil

Stellenbosch
021 808 5900
www.tokara.com