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Tokara Telos 2015

A wine of great precision and intensity from the first taste to the persistent finish. With evident complexity, exceptional balance and a well-defined structure, this is a wine that will reward patient cellaring while offering endless enjoyment now.



variety : Cabernet Sauvignon | 92% Cabernet Sauvignon, 5% Malbec, 3% Merlot
winery : TOKARA Wines | Olive Oil
winemaker : Stuart Botha
wine of origin : Western Cape
analysis : **alc :** 14. % vol **rs :** 2.1 g/l **pH :** 3.52 **ta :** 6.2 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : 400m above sea level, 35% slope. West-facing decomposed granite soils with North-South row orientation on a terraced slope for uninterrupted sunlight interception. Single clone Cabernet Sauvignon CS1, 17 years old, on Richter 99 rootstock. Merlot clone MO347 and Malbec clone M279 both on Richter 99 rootstock.

about the harvest: Hand harvested into 15 kilogram lug boxes and using Normalized Difference Vegetation Index (NDVI) images to assist in picking areas of homogenous ripening

in the cellar : Placed in a cold room overnight and sorted twice on a Pellenc Mechanical sorter and subsequent individual berry sorting on a vibrating table. Gravity fed directly to tank where 30% whole and 70% crushed berries underwent a four day cold maceration. Whole berry fermentation results in red berry fruit characteristics that temper the black berry characteristics of regular ferments resulting in a full spectrum of flavours. Natural fermentation with indigenous yeasts with open pump overs and three complete delestages during fermentation. Fermented dry on skins with up to one week post fermentation maceration. Basket pressed using only the free run juice for TELOS. All press fractions aged separately. Spontaneous malolactic fermentation in barrel then racked, sulphured and returned to barrel for 22 months. Three rackings during ageing with blending occurring 4 months before bottling.
Number of bottles available: 1000

TOKARA Wines | Olive Oil
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