

ANNO

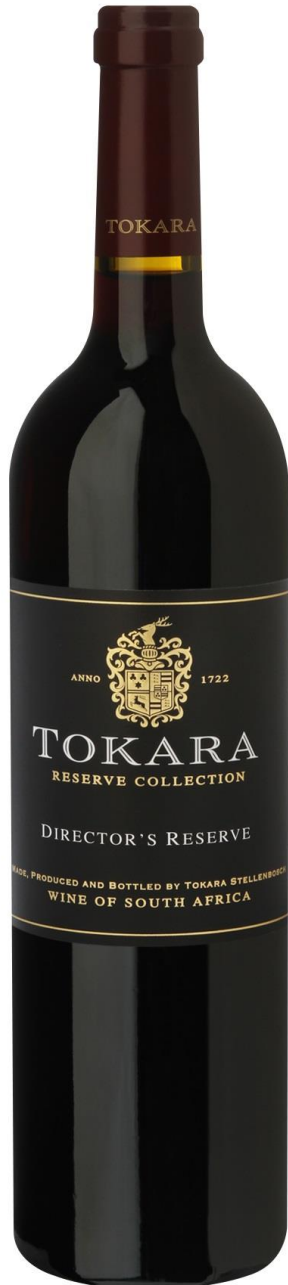


1722

TOKARA

STELLENBOSCH

TOKARA DIRECTOR'S RESERVE RED 2011



ORIGIN

This wine is a blend of 68% Cabernet Sauvignon, 14% Petit Verdot, 10% Merlot, 5% Cabernet franc and 3% Malbec. The grapes originated from TOKARA's premium vineyards on the slopes of the Simonsberg Mountain.

CROPPING AND HARVEST

Only grapes from the best blocks and from the best parts of these blocks are used. The average yield is between 4.0 and 6.5 t/ha. The grapes were hand-picked at optimal ripeness between the 16th February and the 25th of March.

WINEMAKING

The grapes were de-stemmed, before passing across a sorting table for the removal of all unwanted material and then crushed directly into tanks for fermentation without the use of pumps. There is first a period of cold maceration for up to 5 days before the fermentation starts spontaneously (without the use of selected yeast strains). The grapes were fermented in stainless steel and wooden upright (*foudre*) fermenters. Pump-overs, *dellastage* and punching down of the cap were implemented twice a day for extraction until fermentation was completed. The tanks were given maceration post fermentation if the quality and tannin profile of the wine warranted it. The wines were put to barrel for malolactic fermentation after which they were racked, sulphured and put back to barrel for a further maturation. The wines spent a total of twenty two months in 62% new French oak.

WINEMAKER'S TASTING NOTE

The wine has an intense deep garnet colour with stunning clarity. The aromas on the nose are classic for this style of wine. Heady notes of cassis, black berries and dark cherries. There is a slight herbal lift and freshness to the nose with hints of tomato puree and tomato leaf and the typical hint of mint which is indicative of its origin.

Alc. 14.65% | Residual Sugar 1.8 g/L | T.A. 5.8g/l | pH 3.55