



# TOKARA

STELLENBOSCH

## TOKARA DIRECTOR'S RESERVE RED 2012

### ORIGIN

This wine is a blend of 72% Cabernet Sauvignon, 15% Merlot, 10% Petit Verdot, and 3% Cabernet franc. The grapes originated from TOKARA's premium vineyards on the slopes of the Simonsberg Mountain.

### CROPPING AND HARVEST

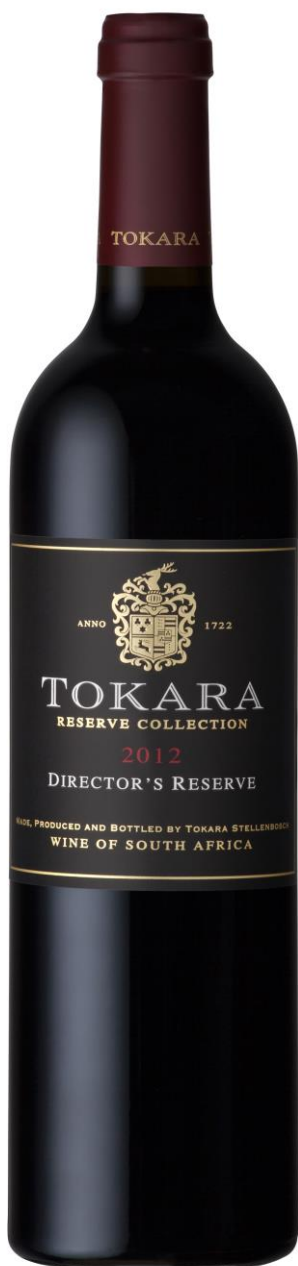
Only grapes from the best blocks and from the best parts of these blocks are used. The grapes were handpicked at optimal ripeness between 9<sup>th</sup> March and the 11<sup>th</sup> April.

### WINEMAKING

The grapes were de-stemmed, before being passed 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 of up to 5 days before the fermentation starts spontaneously. 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 wines were then put to barrel for malolactic fermentation after which they were racked and put back to barrel for a further maturation. The wines spent a total of twenty-two months in 57% new French oak.

### WINEMAKER'S TASTING NOTE

This wine has a stunning depth of colour displaying an intense garnet centre and a ruby rim. The nose is shy at first, but then opens up to a melange of red and black fruits with hints of dried herbs, Eucalyptus, cedar wood and graphite. The wine enters the palate with amazing clarity. The flavours are those of dark cherries, raspberries and black currant.



Alc. 14.50% | Residual Sugar 2.7 g/L | T.A. 6.2 g/l | pH 3.56