



TOKARA RESERVE COLLECTION CABERNET SAUVIGNON 2013



ORIGIN

The grapes originated from TOKARA's premium vineyards on the slopes of the Simonsberg Mountain located on the outskirts of Stellenbosch.

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 and 12 t/ha. The grapes were handpicked at optimal ripeness between the 5th March and the 28th 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 the fermentation 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 and put back to barrel for a further period of maturation. The wines spent a total of twenty-two months in 48% new French oak - the rest being older French oak *barriques*. The wine was bottled in January 2015 with no fining or filtration.

WINEMAKER'S TASTING NOTE

The wine displays a stunning deep garnet colour with a vibrant ruby red rim. The aromas are that of pure Stellenbosch Cabernet Sauvignon. Packed with dark berries, cocoa powder with hints of dried herbs, and eucalyptus. The palate is full and rich reminiscent of the aromas on the nose. The mid-palate is full texture and sweet fruit, toasted oak and vanilla. This leads to a dry spicy lingering finish.

Alc. 14.5 % | Residual Sugar 1.8 g/L | T.A. 6.1 g/l | pH 3.61

Food pairing: Veal Osso Bucco, Grilled red meat or oxtail stew.