



TOKARA SHIRAZ 2014

ANALYSIS

| Alc% by vol. | Residual sugar | Total acidity | pH |
|--------------|----------------|---------------|------|
| 14.5 % | 2.5 g/l | 5.9 g/l | 3.49 |

Origin: This is a blend of 91% Shiraz and 9% Mourvedre from Tokara's Stellenbosch property on the Simonsberg Mountain.

Cropping and harvesting: The vineyards crop at between 12 and 16 t/ha. The grapes were handpicked at optimal ripeness with sugars between 22.5 and 26 degrees brix and acidities ranging from 4.5 to 7.5 g/l.

Winemaking: First the fermenters are loaded with 25% whole bunches by hand before the remaining capacity of the tank is filled with destemmed and crushed fruit. The grapes are left to cold soak until the fermentation starts spontaneously. They were fermented in stainless steel and wooden upright (foudre) fermenters. Pump-over's, 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 warranted it, depending on tannin development. The wines were put to barrel for malolactic fermentation after which they were sulphured up and left in barrel for further maturation. The wines spend a total of ten months in barrel, 5% of which is new French barriques with the balance being 2nd to 5th fill barriques. After which the batches are blended and then kept in stainless steel for a further 6 months before being filtered and bottled. The wine was bottled in May 2015.

43 000 bottles were produced.

TASTING NOTES: The wine display a deep ruby colour. The nose is perfumed with hints of violets and Chinese 5 spice. There are stunning fresh aromas of blueberries and mulberries with hints of red berry fruits. The palate is packed with a melange of berries ranging from black through to vibrant red berries. The wine has a juicy mid-palate with a stunning finish of white pepper spice and chalky dry tannins.

This wine is best served slightly chilled.

Drink now or through till 2020

Food pairing: A perfect pairing with roast pork loin, quail, or duck breast.