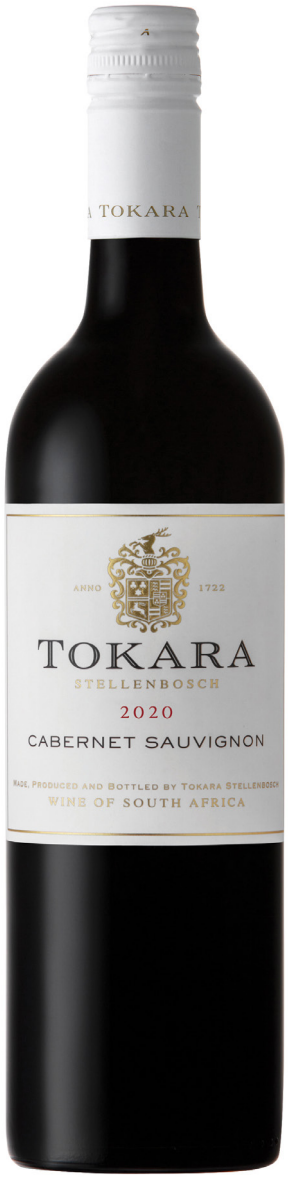
ANNO 1722

TOKARA

STELLENBOSCH

TOKARA
CABERNET SAUVIGNON 2020



ORIGIN
All the grapes originated from Tokara's vineyards in Stellenbosch.

CROPPING AND HARVESTING
The vineyards yielded between 5 and 11 t/ha. The grapes were handpicked at optimal ripeness at sugars between 24 and 26 brix and acidities between 5.1 & 6.8 g/l.

WINEMAKING
Hand-picked grapes were destemmed before passing across a sorting table for the removal of all unwanted material and then crushed directly into stainless steel tanks and wooden upright (foudre) fermenters. The must was cooled to between 10 and 15°C for a cold soak before fermentation started naturally.
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 depending on tannin extraction and development.
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 nineteen months in 21% new French oak and the rest being older French oak barriques – all 225L format.
During the maturation the components were racked twice where-after the wine was blended in tank and returned to barrel to homogenise and mature further.
The wines received a light fining before filtration and bottling in late November 2021.
133 337 bottles were produced.

TASTING NOTES
This wine has a beautiful bright ruby colour.
There are aromas of cranberry, subtle cassis and blackberry on the nose complimented by underlying notes of five spice and the slightest hint of vanilla.
The palate is packed with delicious dark fruit interwoven in spice and light toasty notes from the barrels. A tannin profile reminiscent of silky dark chocolate with poised freshness round off the finish.

This wine will drink well now but will benefit from cellaring.

Food pairing: Enjoy with lightly smoked Springbok carpaccio, grilled veal chops, meaty stews or a fantastic steak.

Alc. Vol %	Residual Sugar	Total Acidity	pH
14.42%	1.7g/L	5.7g/L	3.54

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