



At the centre of the Cape Winelands lies the Simonsberg mountain, a fynbos-rich massif, home to exceptional vineyards since the 17th century. It's on the southern slopes, with unrivaled views over False Bay to Table Mountain, that you will find TOKARA's home vineyards and olive groves.

2020 SHIRAZ

The grapes for this wine come from the Stellenbosch and Durbanville regions.

CROPPING AND HARVEST

- The vineyards crop at between 8 and 12 t/ha.
- The grapes were handpicked at optimal ripeness with sugars between 22 and 24.5 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 in some cases, depending on tannin development.
- The wines were put to barrel for malolactic fermentation after which they were racked, sulphured and returned to barrel for further maturation.
- The wines spend a total of ten months in barrel, 10% 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 2021. 70 277 bottles were produced.

WINEMAKER'S TASTING NOTE:

The wine displays a dark plum colour in the glass with a cherry edge. The nose opens with layers of high tone red fruit and cedar which lead to purple and darker fruit on a spicy backdrop. The palate is a melange of wild berries, baking spice and toasty oak with alluring freshness and drinkability. The mid-palate is juicy yet the finish is dry with beautiful plush tannins that finish long.

FOOD PAIRING:

A perfect pairing with roast pork loin, quail, or duck breast. Or drink it on its own - even slightly chilled.

ANALYTICS:

- Alc. 14.17%
- Residual Sugar 2.2 g/L
- T.A. 5.8g/l
- pH 3.50



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