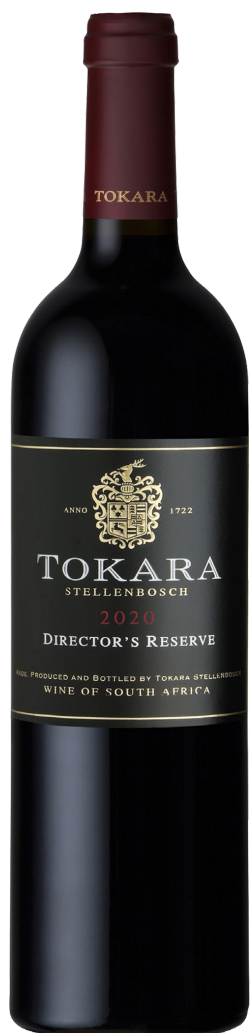




At the centre of the Cape Winelands lies the Simonsberg mountain, a fynbos-rich massif, home to exceptional vineyards since the 17th century. It's on the southern slopes, with unrivaled views over False Bay to Table Mountain, that you will find TOKARA's home vineyards and olive groves.



2020 DIRECTOR'S RESERVE RED

This wine is a blend of 71% Cabernet Sauvignon, 13% Petit Verdot, 10% Merlot, 3% Cabernet Franc and 3% Malbec. The grapes originated from TOKARA's premium vineyards on the slopes of the Simonsberg Mountain outside of Stellenbosch.

CROPPING AND HARVESTING

- Only grapes from the best blocks and from the best parts of these blocks are used.
- The average yield is between 5 and 8 t/ha.
- The grapes were hand-picked at optimal ripeness between the 19th of February and the 24th of March.

WINEMAKING

- The grapes were de-stemmed, before first passing across a mechanical sorting table and then a further hand sorting table before being crushed directly into tanks for fermentation using gravity feed and no pumps.
- There is 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, délestage and punching down of the cap were implemented twice a day for extraction until fermentation was complete.
- The tanks were given maceration post fermentation if the quality and tannin profile of the wine warranted it.
- The wine was put to barrel for malolactic fermentation after which it was racked, sulphured and put back to barrel for further maturation.
- The wine spent a total of twenty-two months in 44% new French oak and 33% second fill - the rest being older French oak barriques.
- The wine was bottled in January 2022 without fining or filtration.

TASTING NOTES: The wine has stunning depth of colour with an intense garnet centre and a ruby rim.

The nose showcases complex aromas of dried tobacco leaf, subtle violet flower, dried currants, baking spice and graphite. The wine enters the palate with incredible purity and focus. Flavours are those of dark cherries, blackberries and ripe plum skin. Sumptuous and full there is a hint of spice on the mid-palate which leads to fine yet dense tannins and a lengthy finish.

FOOD PAIRING: Grilled ribeye steak served with Béarnaise sauce, and potato Dauphinoise.

ANALYTICS: Alc. 14.39%, Residual Sugar 2.2 g/L, T.A. 5.9g/l, pH 3.55

Tim Atkin MW - 95 Points
One of Tim's Wines of the Year!

Stellenbosch (14%) Produced in decent quantities of 35,000 bottles, this is a superb bottling of Director's Reserve that should keep its many fans happy. It's a self-assured wine with appealing focus and restraint, mint, graphite and violet aromas, savoury tannins and layered cassis and red berry fruit. 2025-35

Independent Wine Review-93 Pts, Gilbert & Gaillard International Challenge-91 Points & Double Gold!, Decanter-90 Pts & Silver - World Wine Awards 2023, James Suckling-90 Pts.



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