



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.



2021 CABERNET SAUVIGNON

All the grapes originated from Tokara's vineyards in Stellenbosch

CROPPING AND HARVESTING

- The grapes were handpicked at optimal ripeness at sugars between 24 and 26 brix and acidities between 5.1 & 6.8 g/l.

WINEMAKING

- The 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 if the quality warranted it and 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 2022..
- 130,320 bottles were produced.

TASTING NOTES: A deeply coloured garnet wine with a dark plum robe. Aromas of cocoa, cassis and mulberries offer a nose of intense complexity with a spicy undertone of cedarwood. Bursting with sweet berry fruit, the palate presents added hints of chocolate and Chinese five spice. An intense mid-palate leads to a perfectly dry and wonderfully textured finish.

FOOD PAIRING: Enjoy with grilled veal chops, meaty stews or a fantastic piece of steak.

ANALYSIS: Alc% by vol 14.42, Residual Sugar 1.7g/l, Total Acidity 5.7, pH 3.54

GILBERT & GAILLARD, DOUBLE GOLD & 92 POINTS

"Dark ruby." Herbaceous nose with hints of tea-leaf. Grippy tannins on the entry with sour cherry and cassis. Classic leathery note on the ripe finish with a fine and grainy tannin.

Drink through 2030."

Also: Vinous-88 Pts

