



THOKOZANI



SMV 2023 ABOUT THOKOZANI

Thokozani means 'Celebration' and a more appropriate name for a story about generosity, hope, inspiration, dedication and upliftment is hardly possible. It is in this spirit that our project was launched with its central focus on the achievement of sustainable economic empowerment. Thokozani sets an example of real transformation, upliftment and empowerment for BBBEE companies throughout South Africa.

WINE MAKING

The grapes were harvested in three separate batches and fermented and fermented individually. Pre-fermentation cold soaking was given for 1 day before inoculation with yeast. Mourvèdre was pumped over every 3-5 hours in a closed fermenter. The Shiraz was fermented in a close fermenter and given combined pumping over 3-5 hours with alternative aerated pump overs. The wine was racked after alcoholic fermentation and malolactic fermentation took place in stainless steel tanks. The Mourvèdre was then racked to barrel after 2nd and 3rd fill French and the Shiraz into tanks fitted with 100% new American oak staves. The Viognier component is from a small batch of natural sweet Viognier, adding fuller mouth feel and fruit to the wine.

TASTING NOTES

Smokey, bacon, butterscotch, vanilla and sweet black fruit with spice followed onto the palate by savoury mix fruit and mocha with silky tannins to finish.

FOOD PAIRING

Pair this wine with rich and hearty meat dishes or a traditional South African braai.

COMPONENTS:

76% Shiraz, 23% Mourvèdre, 1% Viognier

WINE OF ORIGIN:

Wellington

HARVEST DATE:

February 2023

YIELD:

6 Tonnes per Hectare

AGEING POTENTIAL:

Mature for up to 5 years

TEMPERATURE:

Serve between 15°C to 20°C

ALCOHOL:

13.92 %

RESIDUAL SUGAR: 2.8 g/l

TOTAL ACIDITY:

5.25 g/l

PH: 3.45

ENERGY:

(100 ml) E = 341 KJ / 82 Kcal

PACKAGING:

1354g per 750ml bottle

NUTRITIONAL INFORMATION:

