



THOKOZANI

THOKOZANI SMV 2019

VINIFICATION

The grapes were harvested in three separate batches and fermented individually. Pre-fermentation cold soaking was given for 1 days before inoculation with yeast. Mourvèdré was pumped over every 3-5 hours in a closed fermenter. The Shiraz was fermented in a closed 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 Mourvèdré was racked to barrel after malolactic fermentation in new french oak barrels 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 a savoury mix of 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.

INFORMATION & ANALYSIS

Vintage:	2019
Cultivar:	80% Shiraz, 19% Mourvèdré, 1% Viognier
Harvest Date:	February 2019
Wine of Origin:	Wellington
Yield:	6 ton / hectare
ALC:	14 % VOL
TA:	4.9 g/l
pH:	3.70
Res:	4.0 g/l



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.

