wine.co.za
easiest way to buy wine

Tokara Directors Reserve White 2011

This wine has a brilliant golden straw colour.

This is a complex yet elegant wine. The nose is vibrant with intense aromas of quince, lemongrass and passion fruit with underlying notes of toasted brioche and almonds. The palate is full and rich with intense yellow fruit and green fruit flavours beautifully balanced with the seamless oaking that is evident from slight toasty notes on the finish.

The wine finishes with a stunning freshness with lingers almost indefinitely.

This wine is best served with pan-seared scallops or fresh West Coast crayfish and homemade mayonnaise. It also pairs well with a grilled chicken breast salad.

variety : Sauvignon Blanc | 71% Sauvignon Blanc, 29% Semillon
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Stellenbosch
analysis : **alc :** 14.33 % vol **rs :** 2.6 g/l **pH :** 3.27 **ta :** 7.3 g/l **va :** 0.39 g/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Screwcap

ageing : Can be drunk from 2013 but will age well until 2018.

in the vineyard : This is a blend of 71% Sauvignon Blanc and 29% Semillon.

The grapes originated from TOKARA's property in Stellenbosch. The 2011 Vintage was a stunning vintage for white grapes in the Stellenbosch Region.

This was one of our earliest seasons on record. There were a few small heat waves in early January and February but most of the heat came after all the white grapes were picked. This resulted in elegant wines with beautiful perfume and fruit concentration.

about the harvest: The Semillon is from a single block yielding around 10 t/ha and the Sauvignon Blanc is from 3 vineyards (the highest on the property) yielding between 5 and 8 t/ha. The Semillon grapes were picked at full ripeness at a sugar of 23.2 brix and an acidity of 5.4 g/l on the 10th of February.

The Sauvignon Blanc grapes were picked on the between the 16th and 18th of February based on flavour development and acidity at around 23 brix and an acidity of around 8.0g/l.

in the cellar : The grapes were de-stemmed, crushed and pressed. After settling overnight, the settled juice was run to barrel with a certain percentage of lees added back. The juice was inoculated in barrel with selected yeast and fermentation took place over a period of 15 days. The wines spent 9 months in barrel on the gross lees with regular lees stirring. The Sauvignon blanc underwent no malolactic fermentation while the Semillon underwent partial malolactic fermentation. The barrels used for the Sauvignon blanc portion were 400L French oak while the Semillon ferments in 225L small oak casks. 26% of the barrels being new and the balance 2nd, 3rd, 4th and 5th fill barrels.

The wine was bottled in November 2010 after stabilisation and filtration.

11000 bottles were produced.

TOKARA Wines | Olive Oil

Stellenbosch

021 808 5900

www.tokara.com