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Tokara Directors Reserve White 2012

This wine has a stunning vibrant pale straw colour. The nose is complex and intense with aromas of greengage, quince, passion fruit and toasted almonds. The palate is complex, and full of flavours. The oaking is perfectly balanced with intense fruit flavours and notes of buttered toast. The mid palate is rich and mouth filling with a stunning grip and a long crisp finish

Best served with foods such as roasted Quail and Duck.

variety : Sauvignon Blanc | 74% Sauvignon Blanc, 26% Semillon
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Stellenbosch
analysis : **alc :** 14.42 % vol **rs :** 1.7 g/l **pH :** 3.16 **ta :** 9.6 g/l **va :** 0.39 g/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Screwcap

ageing : Drink now through till 2020

in the vineyard : This is a blend of 74% Sauvignon Blanc and 26% Semillon. It was made from grapes grown on Tokara's Stellenbosch property.

about the harvest: The vines cropped between 6.5 and 7.5 tons per hectare. The grapes were hand-picked at optimal flavour ripeness at sugars between 22.0 and 23.5 brix and acidities of 6 g/l to 7.5 g/l. The grapes were hand harvested.

in the cellar :
The grapes were destemed and crushed and pressed immediately in our inert press. The press juice and free run juice were kept separate and settled overnight, before the clean juice was racked off. Only the free run juice from the best blocks. The juice was then inoculated and sent to barrel for fermentation. 400L barrels for the Sauvignon Blanc and 225 L for the Semillon. All the barrels used were French oak of which around 30 % was new. After fermentation the barrels were topped and left on the lees for 9 months with regular lees stirring. The wine was blended in October and returned to barrel for a further 3 months. The wine spent a total of 10 months in barrel.
15 000 bottles were produced.



TOKARA Wines | Olive Oil
Stellenbosch
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