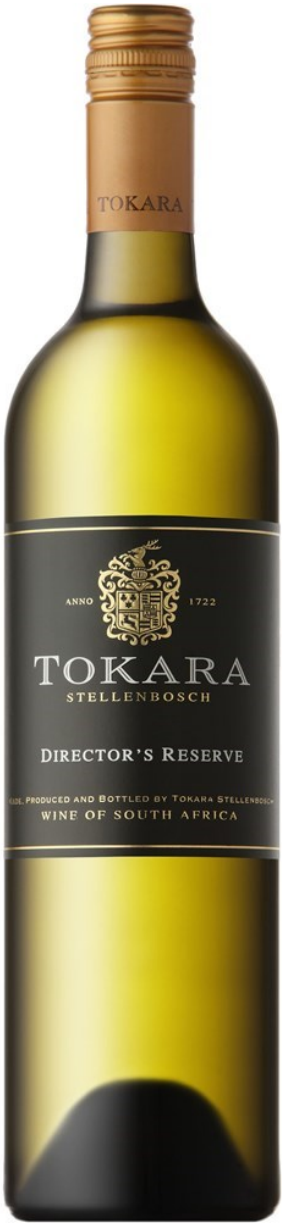
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# Tokara Directors Reserve White 2014




This wine has a stunning vibrant golden hue.
The nose displays stunning complexity with fruit notes of ripe quince and baked apples, hints of marzipan and toasted brioche and an underlying herbal note of nettles.
The wine is full and rich as it passes onto the palate with a rich creaminess on the mid-palate leading to a long finish of stunning balance.

Best served with foods such as roasted Quail and Duck.

**variety :** Sauvignon Blanc | 69% Sauvignon Blanc and 31% Semillon
**winery :** TOKARA Wines | Olive Oil
**winemaker :** Miles Mossop
**wine of origin :** Stellenbosch
**analysis :** **alc :** 14 % vol **rs :** 2.7 g/l **pH :** 3.29 **ta :** 6.5 g/l
**type :** White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
**pack :** Bottle **size :** 750ml **closure :** Screwcap

2024 10-Year-Old Wine Report - 95 Points
Old Mutual Trophy Show - Best White Blend
National Wine Challenge - Grand Cru

**ageing :**

This wine drinks exceptionally well now but will continue to develop and improve through till 2024

**in the vineyard :**
This is a blend of 69% Sauvignon blanc and 31% Semillon. It was made from grapes grown on the highest slopes of Tokara's Stellenbosch property.

South and South west aspects ranging from 360 to 540 meters above sea level.

**about the harvest:** The vines cropped between 7 and 12.0 tons per hectare. The grapes were hand-picked at optimal flavour ripeness at sugars between 22.5 and 23.5 brix and acidities of 6 g/l to 8.5 g/l.

**in the cellar :** The grapes were de-stemmed 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 28 % 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 November, stabilised, filtered and bottled soon after. The wine spent a total of 9 months in barrel.
13 800 bottles were produced.

## TOKARA Wines | Olive Oil

Stellenbosch
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