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Tokara Directors Reserve White 2016

This consistent award winner has a vibrant golden hue. It's nose displays wonderful complexity comprising fruit notes of ripe quince and baked apples, hints of marzipan and toasted brioche with a subtle herbal note of nettles. The wine is full and rich as it passes onto the palate with a creaminess on the mid-palate leading to a long, balanced finish.

Best served with foods such as roasted Quail and Duck.



variety : Sauvignon Blanc | 69% Sauvignon Blanc, 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

2026 10-Year-Old Wine Report - 95 points (Best overall)
Old Mutual Trophy - Best White Blend
National Wine Challenge - Grand Cru 'Best in Class' winner

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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