

Tokara Director's Reserve White 2017

This wine displays a pale straw colour with striking brilliance that catches the light. The nose shows stunning complexity with fruit notes of ripe quince, passion fruit all intermingled with hints of lemon grass, toasted almonds and freshly baked brioche. The wine enters the palate full and rich reminiscent of the aromas on the nose. The wine finishes with amazing clarity and depth with a slight grip just lingering.

Best served with foods such as grilled fish, roasted Quail and Duck.

variety : Sauvignon Blanc | 70% Sauvignon Blanc, 30% Semillon

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Stellenbosch

analysis : alc : 13.9 % vol rs : 3.6 g/l pH : 3.25 ta : 5.8 g/l

type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

2019 Old Mutual Trophy Winner - Best White Blend
National Wine Challenge Top 100 SA Wines - Grand Cru 'Best in Class' winner
Tim Atkins SA Report 2020 - 95 Points
Veritas 2019 - Gold
Prescient Sauvignon Blanc Report 2020 - Top 10
2020 Old Mutual Trophy Wine Show

ageing : This wine drinks exceptionally well now but will continue to develop and improve till 2026.

This is a blend of 70% Sauvignon blanc and 30% Semillon.

in the vineyard : It was made from grapes grown on the highest slopes of Tokara's Stellenbosch property.

Soils: The soils are Oakleaf formed from decomposed granite with colluvial sandstone. With a high fraction of gravel and friable granite.

Slopes: South and South-West aspects ranging from 360 to 540 meters above sea level.

about the harvest: The vines cropped between 7 and 10 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 is used in this wine. 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 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. 13,700 bottles were produced.



TOKARA Wines | Olive Oil

Stellenbosch

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