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Tokara Reserve Collection Elgin Sauvignon Blanc 2020

The wine displays a stunning light straw colour with a green edge. Inviting aromas of granadilla, caped gooseberries, lemon grass and hints of fesh cut grass entice the senses. There is an amazing freshness as the wine enters the palate, with fresh citrus, grapefruit flavours leading to a creamy mid-palate and a lingering crisp finish.

Best served cold and drunk as an aperitif or served with fresh summer oysters, asparagus with hollandaise sauce or fresh grilled yellowtail with salsa verde.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Elgin
analysis : **alc :** 13.8 % vol **rs :** 2.6 g/l **pH :** 3.18 **ta :** 6.9 g/l
type : White **style :** Dry
pack : Bottle **size :** 750ml **closure :** Screwcap

Vintage 2019
2018 Tim Atkin SA Special Report - 92 points
2019 Old Mutual Trophy Wine Show - Silver
2019 Tim Atkin SA Special Report - 93 points
2019 Platter's Wine Guide - 5 Stars

Vintage 2020
Tim Atkin SA Wine Report 2021 - 93 Points
2022 Platters - 5 Stars

in the vineyard : This 100% Sauvignon blanc is made from grapes grown on Tokara's Highlands farm in Elgin.

about the harvest: The vines cropped between 7 to 10 tons a hectare. The grapes were hand picked at optimal flavour ripeness at sugars of around 21.5 and 23 Degrees brix and acidities of between 6.5 g/l to 9.5 g/l. The grapes were then transported in a closed truck to our winery on the Helshoogte Pass in Stellenbosch.

in the cellar : The grapes were destemmed, crushed and cold 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 for the Reserve Collection Sauvignon blanc. The juice was fermented at 15 degrees Celsius in stainless steel tanks with selected wine yeast. 13% of this blend is made up of wine fermented in old larger format barrels and matured there for five months. After fermentation the wine was sulphured and left on the lees for five months with regular lees stirring before stabilization, filtration and bottling. 43 000 bottles were produced.

TOKARA Wines | Olive Oil

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