

Tokara Director's Reserve White 2019

This wine displays a pale straw colour with striking brilliance which catches the light. The nose is complex, exhibiting attractive notes of gooseberry and pink grapefruit all intermingled with hints of lemon grass and lightly toasted almonds. There is an underlying flintiness and graphitic note that affirms the contribution from the Semillon. On the palate the wine enters full and rich reminiscent of the aromas on the nose. The wine has amazing clarity and depth with a zesty persistence.

Best served with creamy seafood dishes or grilled white fish.

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

winery : TOKARA Wines | Olive Oil

winemaker : Stuart Botha

wine of origin : Stellenbosch

analysis : alc : 14.65 % vol rs : 1.9 g/l pH : 3.27 ta : 6.9 g/l

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

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

2022 Tim Atkin SA Special Report - 94 points

This is a blend of 70% Sauvignon blanc and 30% Semillon, made from grapes grown on the highest slopes of Tokara's Stellenbosch property.

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 400L barrels for fermentation. All the barrels used were French oak of which 25 % 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.



TOKARA Wines | Olive Oil

Stellenbosch

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