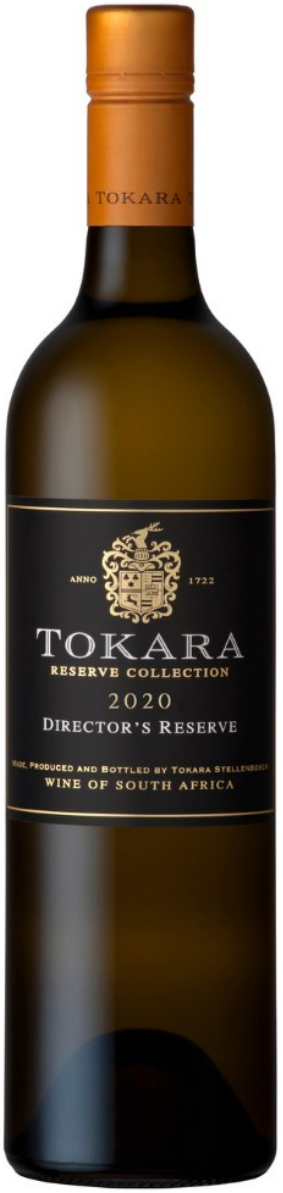
wine.co.za
easiest way to buy wine

Tokara Directors Reserve White 2020

This wine displays a pale straw colour with light catching brilliance. The nose is complex, exhibiting attractive aromas of passionfruit and pink grapefruit intermingled with hints of cassis and freshly toasted brioche. On the palate the wine enters full and rich, reminiscent of the aromas on the nose. It has amazing clarity and depth with a zesty persistence.

Best served with saffron infused creamy seafood dishes or grilled white fish.



variety : Sauvignon Blanc | 72% Sauvignon Blanc, 28% Semillon
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 2.3 g/l **pH :** 3.31 **ta :** 6.5 g/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2023 James Suckling South Africa Report - 90 Points
2023 Global Sauvignon Blanc Masters - Gold
2023 Decanter Awards - Gold

ageing : Currently drinking exceptionally well now but will continue to develop positively with correct cellaring.

in the vineyard : The soils are Oakleaf formed from decomposed granite with colluvial sandstone. With a high fraction of gravel and friable granite. South and South-West aspects ranging from 360 to 540 meters above sea level.

about the harvest: The vines cropped between 7 and 8.0 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 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.
11,210 bottles were produced.

TOKARA Wines | Olive Oil

Stellenbosch
021 808 5900
www.tokara.com