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Tokara Reserve Collection Elgin Sauvignon Blanc 2024

This wine displays a pale straw colour with brilliant green edge. On the nose the wine opens with lime blossom and passion fruit. This evolves to incorporate a complex mélange of lemongrass, blackcurrant leaf and sweet greengage. The palate is bright and refreshing with crystalline focus that suggests longevity.

Best served cold and drunk as an aperitif or with fresh summer oysters, fresh grilled yellowtail with salsa verde or salmon roses with kewpie mayo and caviar.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : TOKARA Wines | Olive Oil
winemaker : Stuart Botha
wine of origin : Elgin
analysis : **alc :** 13.0 % vol **rs :** 4.7 g/l **pH :** 3.23 **ta :** 6.6 g/l
type : White **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2025 Decanter Awards - Gold



in the vineyard : This 100% Sauvignon blanc is made from grapes grown on the Highlands farm in Elgin. This wine is blended from a handful of the top performing blocks on this property each chosen for their exquisite flavour and aromatic profile.

about the harvest: The vines cropped between 4 to 7 tons per hectare. Once they had reached optimum flavour ripeness, the grapes were hand-picked at dawn, ideally at sugars between 21.5 and 22.5 degrees brix and acidities of between 7.8 g/l to 8.4 g/l. Whole bunches were cooled in a cold room before being transported in a closed truck to our winery on the Helshoogte Pass in Stellenbosch.

in the cellar : Immediately upon arrival the grapes were destemmed, crushed and cold pressed in our inert press (zero air). The press juice and free run juice were kept separate and settled overnight, followed by racking off the next day. Only the free run juice from the best blocks is used for the Reserve Collection Sauvignon blanc. The juice was fermented at 18 degrees Celsius in stainless steel tanks with selected wine yeast. 12% of this blend is made up of wine fermented in 400L 3rd fill oak barrels and matured there for 5 months. After fermentation the wine was sulphured and left on the lees for five months with regular lees stirring before stabilization, filtration and bottling. 55 530 bottles were produced.

TOKARA Wines | Olive Oil

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