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Tokara Directors Reserve White 2023

This wine displays a pale straw colour with light catching brilliance. The nose is complex, exhibiting attractive aromas of green guava and blackcurrant intermingled with hints of pink grapefruit and marzipan biscotti. 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 pan seared scallop with a burnt butter and stewed apricot infused mousse.



variety : Sauvignon Blanc | 73% Sauvignon Blanc, 27% Semillon
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 2.4 g/l **pH :** 3.32 **ta :** 6.4 g/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2026 Tim Atkin SA Special Report - 95 Points

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

in the vineyard : This is a blend of 73% Sauvignon Blanc and 27% Semillon. It was made from grapes grown on the highest slopes of Tokara's Stellenbosch property.

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 6 and 8 tons per hectare. The grapes were hand-picked at optimal flavour ripeness (at sugars between 22.3 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 moved to 400L barrels for fermentation. All the barrels used are French oak of which 31% is 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 10 months in barrel.

TOKARA Wines | Olive Oil

Stellenbosch

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