

ANNO 1722



TOKARA

STELLENBOSCH

TOKARA DIRECTOR'S RESERVE WHITE 2017



ORIGIN

This is a blend of 69% Sauvignon blanc and 31% Sémillon. It was made from grapes grown on the highest slopes of Tokara's Stellenbosch property.

SOILS

The soils are Oakleaf formed from decomposed granite with colluvial sandstone. With a high fraction of gravel and friable granite.

SLOPES

South and South-West aspects ranging from 360 to 540 meters above sea level.

CROPPING AND HARVESTING

The vines cropped between 7 and 10 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.

WINEMAKING

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 29 % 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.

16380 bottles were produced.

TASTING NOTES

This wine displays a pale straw colour with striking brilliance that catches the light. The nose is complex exhibiting attractive notes of ripe passion fruit and pink grapefruit all intermingled with hints of lemon grass and freshly baked brioche. 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.

This wine drinks exceptionally well now but will continue to develop and improve till 2027.

Food pairing: Best served with creamy seafood dishes or grilled white fish.

Alc. Vol %

13.57%

Residual Sugar

2.1g/L

Total Acidity

7.5g/L

pH

3.09