



At the centre of the Cape Winelands lies the Simonsberg mountain, a fynbos-rich massif, home to exceptional vineyards since the 17th century. It's on the southern slopes, with unrivaled views over False Bay to Table Mountain, that you will find TOKARA's home vineyards and olive groves.

2019 DIRECTOR'S RESERVE WHITE

This is a blend of 70% Sauvignon blanc and 30% Semillon. 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 9.0 tons per hectare.
- The grapes were hand-picked at optimal flavour ripeness at sugars between 21.6 and 23.3 brix and acidities of 6.7 g/l to 8.5 g/l.

WINEMAKING

- The grapes were de-stemmed, crushed lightly and pressed immediately in our inert press (zero oxygen).
- 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.
- All the barrels used were French oak of which 25 % were 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. 10,105 bottles were produced.

TASTING NOTES:

This wine displays a pale straw colour with striking brilliance that catches the light.

The nose shows stunning complexity with fruit notes of ripe quince, passion fruit all intermingled with hints of lemon grass, toasted almonds and freshly baked brioche. The wine enters the palate full and rich reminiscent of the aromas on the nose. The wine finishes with amazing clarity and depth with a slight grip just lingering. This wine drinks exceptionally well now but will continue to develop and improve till 2026.

ANALYTICS:

- Alc. Vol%: 14.65%, Residual Sugar: 1.9g/L, Total Acidity: 6.9g/L, pH: 3.27

Tim Atkin MW - 94 Points

Stellenbosch (14%) - A wine that could hold up its head in a tasting of top white Bordeaux from Pessac-Léognan, this is a self-assured cuvée of Sauvignon Blanc and 30% Semillon, with 32% new oak fermentation in larger barrels. Toast and vanilla spice notes are complemented by a herbal, tangy palate and a salty, seaweed undertone. 2023-30

