



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.

2022 TOKARA RESERVE COLLECTION STELLENBOSCH SAUVIGNON BLANC

*This 100% Sauvignon blanc is made from grapes grown on Tokara's 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.*



CROPPING AND HARVESTING

- The vines cropped between 7 to 9 tons a hectare.
- The grapes were hand-picked at dawn, ideally at sugars between 21.5 and 22.5 degrees brix and acidities of between 6.5 g/l to 9.5 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.

WINEMAKING

- 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 15 degrees Celsius in stainless steel tanks with selected wine yeast.
- 9% of this blend is made up of wine fermented in 400L 3rd fill 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. 49,540 bottles were produced.

TASTING NOTES:

- The wine displays a stunning light straw colour with a brilliant green edge.
- The nose opens with aromas of Passion Fruit, Caped Gooseberry, lemongrass and a signature wisp of Blackcurrant leaf.
- There is an amazing freshness as the wine enters the palate, with flavours aligning with the aromas and leading to a textured mid-palate and a lingering saline finish.

FOOD PAIRING:

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.

ANALYTICS:

- Alc. 13.25%,
- Residual Sugar 1.8 g/L
- T.A. 6.9g/l
- pH 3.13



6 009656 251020

Dreyfus, Ashby & Co.
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946

