



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.

2021 SAUVIGNON BLANC

This wine is a blend of Sauvignon blanc grapes that originate from the Stellenbosch and Elgin regions.



SLOPES

- South and South west Aspects ranging from 360 to 540 meters above sea level.

CROPPING AND HARVESTING

- The vineyards crop between 6 and 8t/ha and the grapes are harvested at various degrees of ripeness from 21.0 to 23 degrees balling, depending on acid, pH, flavour intensity and profile.
- All grapes are hand harvested.

WINEMAKING

- The grapes are de-stemmed, crushed and pumped via mash cooler directly into our inert (oxygen free) press.
- Free-run and press juices were separated and settled overnight before being racked off the heavy lees and inoculated for fermentation with selected wine yeasts.
- Fermentation is controlled at 15 degrees Celsius in SS tanks. 5 % of the wine fermented in barrel.
- After fermentation the wine was blended, stabilised and bottled in July 2021.
- 229,800 bottles were produced.

TASTING NOTES

- The wine has a vibrant light straw colour with a brilliant pale green edge that catches the light.
- There is an abundance of Cape gooseberries, green apples and passion fruit on the nose.
- The wine enters the palate with concentrated flavours reminiscent of the nose.
- The finish is refreshing and crisp with a slight oyster shell salinity that makes it quite moreish.

FOOD PAIRING:

This wine is best enjoyed cold on a hot summer's day. Either on its own or it can be served with grilled chicken, fish, prawns or fresh oysters.

TECHNICAL:

- Alc. Vol% - 13.39%
- Residual Sugar - 3.9 g / L
- Total Acidity - 6.3 g / L
- pH - 3.39



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