



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.



2020 DIRECTOR'S RESERVE WHITE

This is a blend of 72% Sauvignon blanc and 28% 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 8.0 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 25 % 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.
- 11,210 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 aromas of passionfruit and pink grapefruit intermingled with hints of cassis and freshly toasted brioche. 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. Currently drinking exceptionally well now but will continue to develop positively with correct cellaring.

FOOD PAIRING:

Best served with saffron infused creamy seafood dishes or grilled white fish.

ANALYTICS:

- Alc. Vol%: 13.5%, Residual Sugar: 2.3g/L, Total Acidity: 6.5g/L, pH: 3.31



Decanter - GOLD - World Wine Awards 2023 - 95 Points

Ripe and powerful aromas of orange, grapefruit, kiwi, nectarine and lovely notes of lime leaf seasoned by elegant savoury oak. Delicious and complex, focused and lingering.

Tim Atkin MW - 94 Points

This is a youthful, age-worthy pairing of Sauvignon Blanc and 28% Semillon that's fermented in 35% new French oak. Leesey, toasty and complex, with notes of green beans, grapefruit and cinnamon and nutmeg spices.

Also: Independent Wine Review-93 Points, James Suckling-90 Points.

