



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.

2023 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 4 to 7 tons per hectare. Once they had reached optimum flavour ripeness, the grapes were hand-picked at dawn, ideally at sugars between 21.5 and 22.5 degrees brix and acidities of between 7.8 g/l to 8.4 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 18 degrees Celsius in stainless steel tanks with selected wine yeast. 12% of this blend is made up of wine fermented in 400L 3rd fill oak 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. 55,530 bottles were produced.

TASTING NOTES:

This wine displays a pale straw colour with brilliant green edge. On the nose the wine opens with crisp green apple and lime blossom. This evolves to incorporate a complex melange of lemongrass, petrichor and subtle blackcurrant leaf. The palate is bright and refreshing with a focussed tension that suggests longevity and a characteristic oyster shell salinity.

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%
- Residual Sugar 3.5 g/L
- T.A. 6.6g/l
- pH 3.39

