



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 DIRECTOR'S RESERVE WHITE

*This is a blend of 68% Sauvignon blanc and 32% 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 moved to 400L barrels for fermentation. All the barrels used were French oak of which 37 % 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 10 months in barrel. 9 306 bottles were produced.

TASTING NOTES:

This wine displays a pale straw colour with light catching brilliance. 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.

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



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



JAMES SUCKLING 92 POINTS

*A sharp and precise white that
has lime peel, grass, juniper berries,
beeswax and subtle hints of petrol on
the nose. It's complex and evolving,
with a medium body and a waxy,
smoky finish. 68% sauvignon blanc
and 32% semillon.*

Sustainable.

Drink now or hold. Screw cap.

ALSO: VINOUS-92 PTS

