



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.

2024 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 23-degrees brix. 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. The press juice and free run juice were kept separate and settled overnight, followed by racking 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 yeast. Following fermentation, the wine was sulphured and kept on the lees for nine months with regular lees stirring before stabilization, filtration and bottling.

TASTING NOTES:

This wine displays a pale straw colour with brilliant green edge. On the nose the wine opens with lime blossom and passion fruit. This evolves to incorporate a complex mélange of lemongrass, blackcurrant leaf and sweet greengage. The palate is bright and refreshing with crystalline focus that suggests longevity.

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%
- R/S: 4.7 g/L
- T.A. 6.6g/l
- pH 3.23



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