



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.



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



SLOPES

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

CROPPING AND HARVESTING

- The vineyards crop between 6 and 10t/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 18 degrees Celsius in stainless steel tanks. 4% of the wine fermented in barrel.
- After fermentation the wine was blended, stabilised and bottled in June 2025.

TASTING NOTES

- The wine has a vibrant light straw colour with a brilliant pale green edge that catches the light.
- There is an appealing mix of lemon sorbet, sweet guava skin and Cape gooseberry on the nose.
- The wine enters the palate with concentrated flavours, consistent with the aromatics.
- The finish is refreshing and crisp with a slight oyster shell salinity derived from the grape's provenance on cool, maritime sites.

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: 13.5%
- R/S: 4.0 g/L
- T/A: 5.9 g /L
- pH: 3.32

