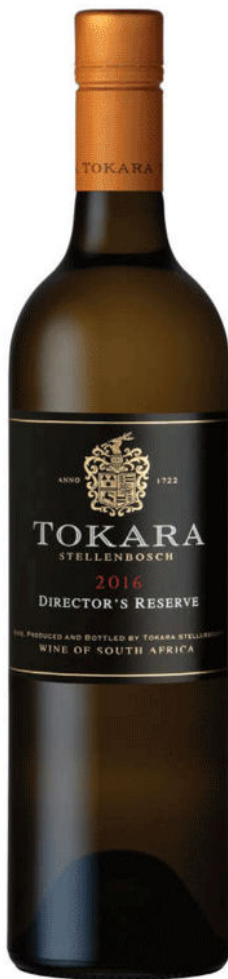# TOKARA
STELLENBOSCH

TOKARA
DIRECTOR'S RESERVE WHITE 2016

ORIGIN
This is a blend of 70% Sauvignon blanc and 30% 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 10 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 barrel for fermentation. 400L barrels for the Sauvignon blanc and 225 L for the Semillon. All the barrels used were French oak of which 28 % 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.
13,700 bottles were produced.

TASTING NOTES
This wine displays a pale straw colour with striking brilliance that catches the light. The nose shows stunning complexity with fruit notes of ripe quince, passion fruit all intermingled with hints of lemon grass, toasted almonds and freshly baked brioche. The wine enters the palate full and rich reminiscent of the aromas on the nose. The wine finishes with amazing clarity and depth with a slight grip just lingering.

This wine drinks exceptionally well now but will continue to develop and improve till 2026.
Food pairing: Best served with foods such as grilled fish, roasted Quail and Duck.

Alc. Vol %	Residual Sugar	Total Acidity	pH
13.9%	3.6g/L	5.8g/L	3.25