



TOKARA

STELLENBOSCH

TOKARA DIRECTOR'S RESERVE WHITE 2014



ORIGIN

This is a blend of 69% Sauvignon blanc and 31% Semillon. The grapes originated from TOKARA's premium vineyards on the slopes of the Simonsberg Mountain.

CROPPING AND HARVEST

The grapes were handpicked 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. 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 around 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.

WINEMAKER'S TASTING NOTE

This wine has a vibrant golden hue. The nose displays complexity with fruit notes of ripe quince and baked apples, hints of marzipan and toasted brioche with an underlying herbal note of nettles. The wine is full and rich as it passes onto the palate with a creaminess on the mid-palate leading to a long finish of stunning balance.

Alc. 14.00 % | Residual Sugar 2.7 g/L | T.A. 6.5g/l | pH 3.29