



TOKARA RESERVE COLLECTION SAUVIGNON BLANC 2016



ORIGIN

This 100% Sauvignon blanc is made from grapes grown on Tokara's Highlands farm in Elgin.

CROPPING AND HARVEST

The vines cropped between 5 to 8 tons a hectare. The grapes were handpicked at optimal flavour ripeness at sugars of around 22 Degrees brix and acidities of between 7.0 g/l to 8.0 g/l. The grapes were then transported in a closed truck to our winery on The Helshoogte Pass in Stellenbosch.

WINEMAKING

The grapes were destemmed 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 for the Reserve Collection Sauvignon blanc. The juice was fermented at 15 degrees Celsius in stainless steel tanks with selected wine yeast. 5% of this blend is made up of wine fermented in old larger format barrels and matured there for five months. After fermentation the wine was left on the lees for five months with regular lees stirring before stabilization, filtration and bottling.

WINEMAKER'S TASTING NOTE

The wine displays a beautiful pale straw colour with vibrant green on the rim. The aromas are fresh and opulent. Packed with notes of guava, passion fruit, quince and hints of lemon grass and dried herbs. The flavours on the palate is reminiscent of the aromas, it is full, rich and textured with a lingering dry chalky finish.

Food pairing: Best served cold and drunk as an aperitif or served with fresh summer foods such as wild oysters, asparagus with hollandaise sauce or fresh grilled yellowtail with salsa verde.