

TOKARA DIRECTOR'S RESERVE WHITE 2015



ORIGIN

This is a blend of 71% Sauvignon blanc and 29% 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 12.0 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. 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 27 % 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.

11 000 bottles were produced.

TASTING NOTES

This wine displays an intense deep straw colour.

The nose displays stunning complexity with fruit notes of ripe quince, passion fruit and baked apples, there are hints of lemon grass, toasted almonds and freshly baked brioche. The wine enters the palate full and rich reminiscent of the aromas on the noose. 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 through till 2025.

Food pairing: Best served with foods such as grilled fish, roasted Quail and Duck.

Alc. Vol %	Residual Sugar	Total Acidity	рΗ
14%	$3.1\mathrm{g/L}$	$6.7\mathrm{g/L}$	3.20

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