



## TOKARA RESERVE COLLECTION ELGIN SAUVIGNON BLANC 2022



### ORIGIN

This 100% Sauvignon blanc is made from grapes grown on Tokara's Highlands farm in Elgin. This wine is blended from a handful of the top performing blocks on this property each chosen for their exquisite flavour and aromatic profile.

### CROPPING AND HARVESTING

The vines cropped between 7 to 9 tons a hectare. Once they had reached optimum flavour ripeness, the grapes were hand-picked at dawn, ideally at sugars between 21.5 and 22.5 degrees brix and acidities of between 6.5 g/l to 9.5 g/l. Whole bunches were cooled in a cold room before being transported in a closed truck to our winery on The Helshoogte Pass in Stellenbosch.

### WINEMAKING

Immediately upon arrival the grapes were destemmed, crushed and cold pressed in our inert press (zero air). The press juice and free run juice were kept separate and settled overnight, followed by racking off the next day. 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. 9% of this blend is made up of wine fermented in 400L 3<sup>rd</sup> fill barrels and matured there for 5 months. After fermentation the wine was sulphured and left on the lees for five months with regular lees stirring before stabilization, filtration and bottling. 49,540 bottles were produced.

### TASTING NOTES

The wine displays a stunning light straw colour with a brilliant green edge. The nose opens with aromas of Passion Fruit, Caped Gooseberry, lemongrass and a signature wisp of Blackcurrant leaf. There is an amazing freshness as the wine enters the palate, with flavours aligning with the aromas and leading to a textured mid-palate and a lingering saline finish.

**Food pairing:** Best served cold and drunk as an aperitif or with fresh summer oysters, fresh grilled yellowtail with salsa verde or salmon roses with kewpie mayo and caviar.

Alc. Vol %  
13.25%

Residual Sugar  
1.8g/L

Total Acidity  
6.9g/L

pH  
3.19