

ANNO 1722



TOKARA

STELLENBOSCH

TOKARA SAUVIGNON BLANC 2017



ORIGIN

This is a blend of 98% Sauvignon blanc and 2% Semillon. The grapes originate from the Stellenbosch and Elgin regions.

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 vineyards crop at between 4 and 11t/ha and the grapes are harvested at various degrees of ripeness from 20.5 to 23 degrees balling, depending on acid, pH, flavour intensity and profile. All grapes are hand harvested.

WINEMAKING

The grapes are de-stemmed and crushed and pumped directly into our inert (oxygen free) press. Free-run and press juices were separated and settled overnight before being racked off the heavy lees and inoculated for fermentation with selected wine yeasts for fermentation at around 15 degrees Celsius in stainless steel tanks. 5% of the wine ferments in barrel. After fermentation the wine was blended, stabilised and bottled in August 2017. 188 000 bottles were produced.

TASTING NOTES

The wine has a vibrant light straw colour with flecks of green on the rim. There is an abundance of quince, green apples greengage and lemongrass aromas on the nose. The wine enters the palate with concentrated flavours reminiscent of the nose. This wine finishes crisp and dry with slight a saline feel to it leaving one salivating for more.

Best drunk before 2022.

Food pairing: This wine is best drunk cold on a hot summer's day on its own or it can be served with grilled chicken and fish, fresh oysters or even a light prawn curry.

Alc. Vol %

13.5%

Residual Sugar

2.2g/L

Total Acidity

6.6g/L

pH

3.45