

ANNO 1722



# TOKARA

STELLENBOSCH

## TOKARA SAUVIGNON BLANC 2018



### ORIGIN

This wine is a blend of Sauvignon blanc grapes that 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, 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. 4% of the wine ferments in barrel. After fermentation the wine was blended, stabilised and bottled in July 2018. 193 000 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 green melon, green apples, subtle lemongrass and granadilla on the nose. The wine enters the palate with concentrated flavours reminiscent of the nose. This finish is refreshing and crisp with a slight oyster shell salinity that makes it quite moreish.

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 %

13.55%

Residual Sugar

3.2g/L

Total Acidity

6.5g/L

pH

3.28