

ANNO 1722



TOKARA

STELLENBOSCH

TOKARA SAUVIGNON BLANC 2019



ORIGIN

This wine is a blend of Sauvignon blanc grapes that originate from the Stellenbosch and Elgin regions.

CROPPING AND HARVESTING

The vineyards crop at between 6 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 via mash cooler 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. 5.5% of the wine ferments in barrel. After fermentation the wine was blended, stabilised and bottled in July 2019.

185 000 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.

Food pairing: This wine is best enjoyed cold on a hot summer's day. Either on its own or it can be served with grilled chicken, fish, prawns or fresh oysters.

Alc. Vol %

13.80%

Residual Sugar

3.0g/L

Total Acidity

6.4g/L

pH

3.33