

ANNO 1722



TOKARA

STELLENBOSCH

SAUVIGNON BLANC 2025



ORIGIN

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

CROPPING AND HARVESTING

The vineyards crop between 6 and 10 t/ha and the grapes are harvested at various degrees of ripeness from 21 to 23 degrees balling, depending on acid, pH, fruit intensity and flavour profile. All grapes are hand harvested.

WINEMAKING

The grapes are de-stemmed, crushed and pumped via a mash cooler directly into our inert press. Free-run and press juices are separated and settled overnight before being racked off the heavy lees and inoculated for fermentation with selected wine yeasts. Fermentation is controlled at 18 degrees Celsius in stainless steel tanks. After fermentation the wine is blended, stabilised and then bottled in June 2025.

TASTING NOTES

The wine has a light straw colour with a brilliant pale green edge that catches the light.

There is an appealing mix of lemon sorbet, sweet guava skin and Cape gooseberry on the nose. The wine enters the palate with concentrated flavours, consistent with the aromatics. The finish is refreshing and crisp with a slight oyster shell salinity derived from the grape's provenance on cool, maritime sites.

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

Alc. Vol %

13.5%

Residual Sugar

4.0g/L

Total Acidity

5.9g/L

pH

3.32