

ANNO 1722



TOKARA

STELLENBOSCH

TOKARA SAUVIGNON BLANC 2024



ORIGIN

This wine is a blend of Sauvignon blanc grapes 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, flavour intensity and 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 was blended, stabilised and bottled in June 2024.

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 fresh lemon blossom, ripe passion fruit 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 grapes provenance on cool, maritime influenced sites.

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

Alc. Vol %

13.0%

Residual Sugar

4.3g/L

Total Acidity

6.0g/L

pH

3.38