



## 2018 Tokara Director's Reserve White

South Africa > Stellenbosch & Elgin

63% Sauvignon Blanc

37% Semillon

Is Vegan: Yes

Is Vegetarian: Yes



### Viticulture

The grapes are grown on the highest slopes of Tokara's Stellenbosch property, which lies in the foothills of the Simonsberg Mountain Range. The slopes are South and South West facing with a range of 360m - 540m above sea level.

### Vinification

The grapes were de-stemmed, crushed lightly and pressed immediately in our inert press (zero oxygen). The press juice and free run juice were kept separate and settled overnight, before the clean juice was racked off. Only the free run juice from the best blocks is used in this wine. The juice was then inoculated and sent to 400l barrels for fermentation. All the barrels used were French oak, 32% of them were new. After fermentation the barrels were topped and left on the lees for 9 months with regular lees stirring. The wine was blended in November, stabilised, filtered and bottled soon after. The wine spent a total of 9 months in barrel.

### Recommendation

Best served with creamy seafood dishes or grilled white fish.

ABV: 13.5%

Total Acidity: 6.2g/l

Residual Sugar: 3.0g/l