



## **DIRECTOR'S RESERVE WHITE 2014**

### **IN THE SPOTLIGHT**

*South Africa, Stellenbosch;* **ON** 31 May 2016, the TOKARA Director's Reserve White 2014 walked away with two Trophies at the Old Mutual Trophy Wine Show: the Old Mutual Trophy for Best White Wine Overall as well as the Grande Roche Trophy for Best White Blend.

This wasn't all for TOKARA at this premier wine competition. The TOKARA Reserve Collection Syrah 2012 was decorated with a Gold Medal at the same awards announcement.

These trophies are the latest in a string of awards bestowed upon this Bordeaux-style white blend, having earlier this year been recognised as the Grand Cru winner "Best in Class" at the National Wine Challenge Top 100 SA Wines.

And it's not just being locally recognised. "*The TOKARA Director's Reserve White has been a consistent performer abroad this year, both in a competition line-up and with acclaimed wine writers and critics*" says winemaker, Miles Mossop. The 2014 having already achieved Double Gold at the Six Nations Wine Challenge end of last year.

The past vintages are just as decorated, which illustrates the calibre of this particular wine. The 2011 vintage garnered a position among the Top 3 White Wines in the RisCura White Hot Wine Awards. In addition to this it was rated 95 Points in the Tim Atkins UK Report, received 5-stars in John Platter as well as a 93 Point eParker Rating (Neal Martin).



The following vintage, 2012, achieved a Gold medal at the Six Nations Wine Challenge. It received a coveted 5-star John Platter rating, and was ranked among the SA Top 100 wines. The vintage received 95 Points from Tim Atkin as well as a 91 Point score by eParker (Neal Martin).

Notably, the 2013, was recently awarded the South African White Wine Trophy at the 2016 International Wine Challenge. This wine was awarded 90 Points by eParker (Neal Martin), a 5-Star John Platter rating and 92 Points by Stephen Tanzer.

*“The style of the wine was developed by me in 2004. I was influenced by the wines I was tasting around the world that had components of barrel-fermented Sauvignon Blanc.”*



**TOKARA Winemaker Miles Mossop & Chairman of the Cape Winemakers Guild**

The following vintages saw Miles refining the style, switching up percentages and methods, asking himself questions such as: *“What style of barrel works best? How long should the components be in the barrel? What ripeness to pick the grapes at?”*

In 2008 he found the winning blend of components, and he has kept the winemaking style the same ever since. The result is a wine of consistent quality and style with the only difference being the vintage variations each year. *“We’ve really found out what works for the vineyard sites and what works for the wine.”*

Miles and viticulturist Aidan Morton initially made use of digital terroir modelling to find the right

sites for the right vines. Using the NDVI process, which captures both visible and infrared light emitted from vineyards, they've created a colour index of variances between specific vineyard blocks and through this have identified the ideal sites on the slopes of the Simonsberg Mountain.

The Sauvignon Blanc is planted at the highest point of the property, which is also the coolest site. The soils are less rich, which means there's less growth. It is naturally cropped lower making for a lower yield. The resulting canopy allows for more sunlight—which is important for this style of wine. *"We don't want green flavours,"* explains Miles.

*"The site also gives fruit with great natural acidity, which is crucial to the type of wine we want to make."*

The Semillon is planted just below the Sauvignon block on a slightly warmer southwest slope. Technically, it is one block of grapes that has been broken up into two parcels due to soil variation.

*"For the Director's Reserve White we only use the grapes grown on the poorer soil. There's also more sunlight on the Semillon than there is on the Sauvignon."*

Miles has the blueprint of the TOKARA Director's Reserve White *indelibly engraved* in his mind; from the variation of the site-specific blocks, to the various picking times, and individual vinification for each section. The final blend can sometimes see as many as 30 different components.

He won't be changing things up anytime soon. *"Every time I try something different, I always end up going back to the current style. It's simple. We don't do anything special. We don't do things just for the sake of doing it."*

The style of the TOKARA Director's Reserve White has been a journey influenced by site-specific vineyard blocks and a unique micro-climate coupled with progressive technology and a respect for old world winemaking traditions. The elegance of this wine showcases the intricate blending process as well as the innate dedication to quality. The signature of all TOKARA wines.

This wine has yet to be released; it is however now available to our wine-club members and online shoppers.

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