

Tokara White 2006

A brilliant colour with a deep golden green sheen. A deeply satisfying nose with elements of spice and fruit. Candied stem ginger and tropical fruit compliment the green pineapple and fresh brioche characters and add gravity to the overall bouquet. This wine presents itself as both concentrated and elegant. The initially tight structure softens in the glass to reveal nuances of fig and granadilla with a touch of wild vanilla. The wine is rich without being cloying and has an intense and lingering finish dominated by dried tropical fruits.

variety : Sauvignon Blanc | 80% Sauvignon Blanc, 20% Semillon

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.7 g/l pH : 3.1 ta : 7.5 g/l

type : White **style** : Dry **taste** : Fruity

pack : Bottle **closure** : Screwcap

- Veritas 2008 - Gold
- Reserve Wine of the Month club Dry White blend out of 20 wines - The Wine of the Month Club
- 2008 International Wine Challenge - Bronze Medal
- 2008 Old Mutual Trophy Wine Show - Trophy for Best White Blend
- 2008 Decanter World Wine Awards - International and Regional Trophy for Best White Wine over 10€
- 2008 Johan Platter Wine Guide - 4½ stars
- Veritas 2007 - Bronze

in the vineyard : A blend of Sauvignon Blanc (80%) and Semillon (20%). The grapes originated from our Tokara vineyards in Stellenbosch.

about the harvest: The Semillon grapes were picked on 6 February at full ripeness with a sugar of 23.5° Balling and an acidity of 6.2 g/l. The Sauvignon Blanc grapes had three pickings from 4 till 15 February based on flavour development at around 23.15° Balling with an acidity ranging from 6.2 g/l to 8 g/l. The Semillon vineyard had a low yield at around 4 ton/ha and the Sauvignon Blanc vineyard had a yield of 7 ton/ha.



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Stellenbosch

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