

Tokara Noble Late Harvest 2007

Clear amber with flecks of bright gold. Stylish scents of marzipan and lemon peel rise to greet the taster. Wild honey notes are strikingly juxtaposed with notes of sweet lime marmalade and glace fig. A complex nose made familiar with intense Botrytis annotations. Although made with 100% Sauvignon Blanc, the palate offers more than the cursory herbal notes so often associated with this variety. The flavours are perfectly defined and accentuated with pinpoint acidity that allows for a lengthy, multifaceted journey across the tongue. Honeyed sweetness and a citrus tang are impeccably balanced with nuttiness from barrel fermentation and maturation. Intensely flavoured, it has all the hallmarks of a fine and noble sweet wine.

Take smearings of your best blue cheese, add a dollop of caramelised red onion and position carefully on a caraway shortbread square. Lightly toasted brioche topped with chilled foie gras terrine and silky prune purée; add some pomegranate seeds for a burst of sweet-sour juice and a little crunch. Baked Elgin apples stuffed with honey, fragrant lime peel and lightly toasted almonds - dribble with lashings of mascarpone.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Coastal

analysis : alc : 13.14 % vol rs : 129.1 g/l pH : 3.73 ta : 8.6 g/l

type : Dessert **style :** Sweet **wooded**

pack : Bottle **closure :** Cork

• Veritas 2008 - Silver

in the vineyard : Grapes were harvested from botrytised grapes from TOKARA's Farm named Siberia in the Hemel-en-Aarde Valley in the Walker Bay area.

about the harvest: The grapes were picked on the 13th April at 37 brix with an acidity of 12.8 g/l. Only the healthiest botrytised bunches were chosen and picked into shallow crates and put into our cold store to bring the temperature of the grapes down to 4°C.

in the cellar : The grapes were delivered to our Stellenbosch winery the next day and a further bunch selection took place while loading the basket press. The grapes were whole bunch pressed overnight to extract all the juice possible and settled in stainless steel tanks overnight. The following day the juice was racked to barrel and inoculated with select yeast for fermentation.

The fermentation took 2 months before stopping naturally. Fermentation took place in 225 litre barriques of which 25% were new French oak. The wine spent 5 months in barrel before being filtered and bottled in September 2007.

Only 2000 x 375 ml bottles were produced.

TOKARA Wines | Olive Oil

Stellenbosch

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