

Tokara Zondernaam Noble Late Harvest 2007

Brilliant green-gold speckled with light yellow highlights. Dried, soft apricots and crystallised stem ginger add a flourish to the initial heady bouquet. Further notes of fynbos honey, lemon zest and aromatic herbs complete the involvement of 100% Sauvignon Blanc from the cool Elgin site. A delicately perfumed nose that invites further investigation. A tantalizing sweet wine with a delicate balance offset with crisp acidity. The typical Botrytis flavours are enhanced with notes of white blossom, vanilla and the lightest sprinkling of allspice. This is a delicate wine that does not overplay on sweetness and is best served chilled with slices of fresh fruit to complement its convivial nature.

Fresh fruit salad with honey, mint and lime syrup - on its own or spooned over homemade vanilla ice-cream. Fresh tropical fruit sliced and beautifully presented on a platter with dressing of maple syrup and chopped ginger - for extra zing, add a couple of teaspoons of fresh lime juice. Aniseed biscuit baskets filled to overflowing with grilled citrus segments.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Coastal

analysis : alc : 13.76 % vol rs : 92.1 g/l pH : 3.68 ta : 6.9 g/l

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

pack : Bottle **closure :** Cork

- Veritas 2008 - Silver

in the vineyard : This was harvested from Botrytis grapes from TOKARA's Farm named Highlands in Elgin.

about the harvest: The grapes were picked on the 18th April at 33.5 brix with an acidity of 8.5 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 4Â° 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 30% were new French oak. The wine spent 5 months in barrel before being filtered and bottled in September 2007.

6200 x 375 ml bottles were produced.

TOKARA Wines | Olive Oil

Stellenbosch

021 808 5900

www.tokara.com

