

Tokara Elgin Sauvignon Blanc 2008

This wine has a brilliant appearance with an intense pale straw colour with green flecks on the rim. The wine has intense pungent aromas of nettles, quince, cape gooseberries and ripe guavas. The palate is full and rich with a creamy mid-palate and a long intense crisp finish.

This wine is to be savoured with delicate foods such as tuna cerviche, black salmon with a dill dressing or seared tuna.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Coastal

analysis : alc : 13.04 % vol rs : 2.1 g/l pH : 3.30 ta : 7.1 g/l

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

pack : Bottle **closure** : Screwcap

- 5 stars - John Platter 2010
- 2009 Decanter World Wine Awards - Silver Medal

in the vineyard : Made from grapes from the TOKARA Highlands farm in Elgin.

about the harvest: The vines were cropped at 5 tons/ha. The grapes were picked between the 25th and the 28th of March at around 21.5° to 22.5° balling with an acidity of 10 g/l.



TOKARA Wines | Olive Oil

Stellenbosch

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