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Tokara Zondernaam Sauvignon Blanc 2008

The wine has a clear, bright pale straw colour with a hint of green on the rim. The nose has aromas of freshly cut grass, nettles and cape gooseberries. The full rich palate is reminiscent of the nose. The wine has a full palate and creamy mouth feel as well as a long crisp aftertaste.

This wine is best served cold and consumed as an aperitif or served with fresh summer foods such as fresh wild oysters, asparagus with hollandaise sauce or fresh grilled yellowtail with sauce verde.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Coastal
analysis : **alc :** 13.22 % vol **rs :** 2.2 g/l **pH :** 3.32 **ta :** 6.1 g/l **va :** 0.30 g/l
type : White **style :** Dry **taste :** Fruity
pack : Bottle **closure :** Screwcap

- 2009 International Wine Challenge - Silver Medal
- 2009 Decanter World Wine Awards - Gold Medal

in the vineyard : Made from grapes sourced from the TOKARA vineyards in Stellenbosch, Elgin and the Hemel-en-Aarde Valley as well as bought in grapes from Stellenbosch and Somerset West.

about the harvest: The vineyards cropped between 6 and 10 tons/ha and the grapes were harvested at various degrees of ripeness from 21Â° to 23Â° Balling depending on the acid, pH and flavour.

in the cellar : A small portion underwent barrel fermentation and 4% Semillon is blended in. Free-run and press juices were separated and settled overnight before being racked, filtered and fermented at 15Â° Celsius in stainless steel tanks with select wine yeast. After fermentation the wine was sulphured and left on the lees for five months before stabilisation and bottling. 90 000 bottles were produced.



TOKARA Wines | Olive Oil

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