

## Tokara White 2005

A complex nose with some grassy notes, smokiness and a dash of fig preserve with some subtle oak. The palate is dry, full and round with green pepper and lemongrass notes with overlying fig and passion fruit. The wine has an earthy character showing minerality on the finish.

Lovely on its own or with a rich seafood chowder.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** TOKARA Wines | Olive Oil

**winemaker :** Miles Mossop

**wine of origin :** Coastal

**analysis :** alc : 14.5 % vol    rs : 2.18 g/l    pH : 3.14    ta : 7.12 g/l

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

**pack :** Bottle    **closure :** Screwcap

- 2009 Old Mutual Trophy Wine Show - Museum Class Trophy: Sauvignon Blanc (94/100)

**in the vineyard :** The grapes originated from our TOKARA vineyards cropped at around 7t/ha.

**about the harvest:** The grapes were picked at full ripeness on the 8th of February.

**in the cellar :** The grapes were destemmed, crushed and pressed. After settling overnight the settled juice was transported to a barrel with a certain percentage of lees added back. The juice was inoculated in a barrel with select yeast and allowed fermentation for 15 days. The wine was sulphured in the barrel directly after fermentation to prevent Malolactic fermentation. The wine spent 6 months in the barrel on the gross lees with regular lees stirring. All barrels were French oak with 13% being new and the balance being 5 year old barrels. The wine was bottled in September 2005 after stabilisation and filtration. 5300 bottles were produced.



### TOKARA Wines | Olive Oil

Stellenbosch

021 808 5900

[www.tokara.com](http://www.tokara.com)