

Tokara Reserve Collection Walker Bay Sauvignon Blanc 2008

A perfumed nose with concentrated elements of elderflower, jasmine and talcum. Hints of fresh peas and delicate asparagus. This wine has elegance thanks to the crisp acidity that allows for the accentuation of the flint and mineral characteristics. The expected herbal characteristics of the Sauvignon Blanc variety are revealed once the wine has spent a short while in the glass and add to the complexity and the overall enjoyment.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Walker Bay

analysis : alc : 12.52 % vol rs : 2.1 g/l pH : 2.95 ta : 5.7 g/l va : 0.35 g/l

type : White **style :** Dry **body :** Medium **taste :** Herbaceous

pack : Bottle **closure :** Screwcap

in the vineyard : Made from grapes sourced from our TOKARA vineyards on our Siberia Farm in the Hemel-en-Aarde Valley, Walker Bay.

about the harvest: The grapes were picked between the 14th and 22nd of February at around 21° Balling where the acidities were 7 g/l.

in the cellar : The grapes were destemmed, crushed and pressed immediately. The press juice and free run juice was kept separately and settled overnight before the clean juice was racked off. The juice was fermented at 15° C in stainless steel tanks with select wine yeast. After fermentation the wine was sulphured and left on the lees for three months with regular lees stirring before stabilization and bottling.

TOKARA Wines | Olive Oil

Stellenbosch

021 808 5900

www.tokara.com