

## Tokara Walker Bay Sauvignon Blanc 2008

The appearance has a brilliant hue of light straw with a speckled green tint. The nose displays perfume with concentrated elements of greengage, elderflower, jasmine and sugar snap peas. There are hints of asparagus and sea air. Rich and full on the palate with intense flavours of gooseberries, green figs and greengage jelly. There is a crisp acidity, finishing with flinty, mineral and talcum notes, with a long creamy finish.

Enjoy with fresh wild East Coast oysters, asparagus with Hollandaise sauce or grilled fish.

**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 : 3.25   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 :

The grapes were picked between 28th February and the 4th of March at around 21° Baling.

**about the harvest:** Made from grapes grown on TOKARA's Siberia Farm in the Hemel-en-Aarde Valley, Walker Bay. The vineyards are situated on the southern slopes of the Babylonstoren Mountains, about 4km from the sea. The soils are very low potential and light texture with heavy clay at shallow depths, resulting in the unique mineral character of the wine. The vines were cropped at around 5 t/ha.



## TOKARA Wines | Olive Oil

Stellenbosch

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