

## Tokara White 2008

Deep green gold with hints of straw yellow. Clear and bright. Marzipan and super ripe star-fruit abound on the hedonistic nose. Nuances of Sauvignon Blanc's assertive herbal tinges are ever present but are subdued by the lush inclusion of waxy, floral notes so typical of cooler climate Semillon. A sumptuous offering of warm vanilla spice, crisp and pungent citrus oil, and delicately toasted almond brioche.

A full-bodied entry offers viscosity and density at first but ends with a delicate fresh lift that suggests that more time is needed to fully appreciate the craftsmanship. Seamlessly interwoven oak fermentation and maturation merges with elements of white blossom, stem ginger and greengage to convince the drinker of the wine's lineage.

This is a wine borne of experimentation with only the very best fruit pressed into the finest barrels and then left to the whim of natural transformation - it works. A wine that defines the very essence of the South African White Blend.

"Tokara's finest wine to date is this devastating Sauv/Sem. World class poise and intricate build. An haut couture creation." - *Matthew Jukes' Top 50 from Cape Wine 2008*

On its own! Or Scallops finely sliced, dressed with delicate truffle oil and wild rocket - the ultimate carpaccio. The decadent sandwich - fresh Cape crayfish, thick and tangy homemade mayonnaise and delicate dill pickles piled onto wedges of open-fire grilled ciabatta. Seared tea-smoked duck breast sliced over a creamy chive and mascarpone risotto - drizzled with a tart cape gooseberry and chilli infusion.

**variety** : Sauvignon Blanc | 72% Sauvignon Blanc, 28% Semillon

**winery** : TOKARA Wines | Olive Oil

**winemaker** : Miles Mossop

**wine of origin** : Coastal

**analysis** : alc : 14.24 % vol rs : 2.5 g/l pH : 3.18 ta : 6.4 g/l va : 0.59 g/l

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

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

- 2009 Old Mutual Trophy Wine Show - Silver Medal (85/100)
- 2009 International Wine Challenge - Silver Medal
- 2009 Decanter World Wine Awards - Silver Medal
- 2008 John Platter Wine Guide - 5 Stars

**in the vineyard** : The grapes originated from TOKARA Farm in Stellenbosch. The Semillon is from a single low yielding block (5.5 tons/ha) and the Sauvignon Blanc vineyard crops at 6.5 tons/ha.

**about the harvest**: The Semillon grapes were picked at full ripeness at a sugar of 23.0° brix and an acidity of 6.0 g/l on the 5th February. The Sauvignon Blanc grapes were picked in three pickings from the 5th February to the 21st February based on flavour development at around 23.5° brix and an acidity of 7 g/l.

**in the cellar** : The grapes were destemmed, crushed and pressed. After settling overnight the settled juice was run to a barrel with a certain percentage of lees added back. The juice was inoculated in barrel with select yeast and fermentation took place over 15 days.

The Sauvignon Blanc was sulphured in barrel directly after fermentation to prevent malolactic fermentation whereas the Semillon portion underwent partial malolactic fermentation. The wines spent 9 months in barrel on the gross lees with regular lees stirring. All barriques were French oak with 15% being new and the balance was 2nd, 3rd 4th and 5th fill barrels.

The wine was bottled in December 2007 after stabilisation and filtration. 12 000 bottles were produced.

# TOKARA Wines | Olive Oil

Stellenbosch

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