

Tokara Reserve Collection Noble Late Harvest 2008

This wine has a clear amber hue with flecks of bright gold. Intense notes of ripe peach, wild honey and green fig preserve rise from the glass. The complexity of this wine is obvious as wafts of lime preserve, then lemon grass, then herbal notes exude from the glass. The wine enters the palate with a certain amount of reserve and then bursts with sweet honeysuckle, fig preserve, lemon preserve and cut grass. The flavours then focus into a creamy yet lengthy finish with perfectly balanced acidity leaving the palate feeling refreshed.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Coastal

analysis : alc : 10.92 % vol rs : 150.9 g/l pH : 3.73 ta : 9 g/l va : 0.93 g/l

type : Dessert **style :** Sweet **wooded**

pack : Bottle **closure :** Cork

ageing : This wine will benefit from further maturation until 2018.

in the vineyard : This wine was produced from botrytised grapes, hand harvested from TOKARA's Farms Siberia in the Hemel-en-Aarde Valley and Highlands in the Elgin District.

about the harvest: The grapes from Siberia were picked on the 20th March at 43 brix and an acidity of 11.5 g/l; the grapes from Highlands were picked on the 4th April at 37 brix and an acidity of 12.8 g/l. Only the healthiest botrytised bunches were chosen and picked into shallow crates.



TOKARA Wines | Olive Oil

Stellenbosch

021 808 5900

www.tokara.com