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# Tokara Zondernaam Sauvignon Blanc 2009

This wine has a brilliant, bright pale straw colour with a hint of green on the rim. The nose has intense aromas of freshly cut grass, green figs and Cape gooseberries. There are underlying notes of creamy brioche and tropical fruits. The palate is full and rich and is reminiscent of the nose. There are powerful flavours of gauva, green figs and cape gooseberries, underpinned by herbal tones such as nettles and lemon grass. The wine has a full palate with a creamy mouth-feel and a long crisp finish.

Best served cold and drunk as an aperitif or served with fresh summer foods such as fresh wild oysters, asparagus with hollandaise sauce or fresh grilled yellowtail with sauce verde.




**variety :** Sauvignon Blanc | 96% Sauvignon Blanc, 4% Semillon
**winery :** TOKARA Wines | Olive Oil
**winemaker :** Miles Mossop
**wine of origin :** Coastal
**analysis :** **alc :** 13.78 % vol **rs :** 2.4 g/l **pH :** 3.29 **ta :** 6.2 g/l
**type :** White **style :** Dry **taste :** Fruity **wooded**
**pack :** Bottle **closure :** Screwcap

1. Bronze Medal – Old Mutual Trophy Wine Show 2010
2. Bronze Medal – Veritas Awards 2010

**in the vineyard :** This wine is made from grapes harvested from the TOKARA vineyards in Stellenbosch, Elgin and the Hemel-en-Aarde Valley (Walker Bay). The vineyards crop at between 4 and 10 ton/ha

**about the harvest:** The grapes are harvested at various degrees of ripeness from 21 to 23 degrees balling, depending on acid, pH and flavour balance.

## TOKARA Wines | Olive Oil

Stellenbosch
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