

Tokara Reserve Collection Elgin Sauvignon Blanc 2009

This wine displays a brilliant pale straw colour with flecks of lime green. At first there are upfront aromas of Cape gooseberries, nettles and lemongrass with undertones of sub-tropical fruits, freshly cut grass and sweet peas. The palate is full and rich with flavours of fresh herbs such as basil and fennel intertwined with cassis and mineral notes. The mid-palate is broad and creamy with a crisp mineral finish, which goes on forever.

This wine is best savoured with delicate foods such as tuna cerviche, back salmon with a dill dressing, fresh oysters or seared tuna.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Elgin

analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.2 ta : 6.8 g/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

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

in the vineyard : This 100% Sauvignon Blanc is made from grapes grown on TOKARA's Highlands farm in Elgin. The vines crop at around 5 tons/hectare.

about the harvest: The grapes were hand picked at optimal flavour ripeness between the 23rd and the 27th of March at sugars of between 21.5 and 22.5 brix and acidities of 7.5 g/l.



TOKARA Wines | Olive Oil

Stellenbosch

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