

## Tokara Director's Reserve White 2008

Deep green gold with hints of straw. This is an intensely complex wine with lush almond brioche on the nose layered with ripe star fruit, cassis and greengage.

The wine enters the palate with intense flavours of citrus oil, vanilla spice and toasted almond brioche. The mid-palate is rich and waxy with herbal notes, finishing with hints of stem ginger and great length.

On its own! / Fresh scallops wrapped in prosciutto and grilled / Grilled duck breast served with a herb dressing.

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

**winery** : TOKARA Wines | Olive Oil

**winemaker** : Miles Mossop

**wine of origin** : Stellenbosch

**analysis** : alc : 14.27 % vol rs : 2.5 g/l pH : 3.18 ta : 6.4 g/l va : 0.59 g/l

**type** : White **style** : Dry **wooded**

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

1. 4 ½\*\*\*\* - John Platter 2010
2. Trophy for Best White Blend (wooded) – Old Mutual Trophy Wine Show 2010
3. Special Trophy: Oaked Blend with a major part Sauvignon Blanc – Concours Mondial du Sauvignon 2010
4. Gold - 2010 Tri-Nations Challenge

**in the vineyard** : This is a blend of 72% Sauvignon Blanc and 28% Semillon. The grapes originated from TOKARA's property in Stellenbosch. The Semillon is from a single block yielding around 9 t/ha and the Sauvignon Blanc is from 2 vineyards (the highest on the property) yielding between 4 and 9 t/ha.

**about the harvest**: The Semillon grapes were picked at full ripeness at a sugar of 24.0 brix and an acidity of 6 g/l on the 25th of February. The Sauvignon Blanc grapes were picked between the 8th and the 18th of February, based on flavour development at around 23 brix and an acidity of 7.5 g/l.



### TOKARA Wines | Olive Oil

Stellenbosch

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