

Tokara Reserve Collection Noble Late Harvest 2009

This wine displays a brilliant gold with flecks of green. The nose is generous and complex. There are complex notes of dried nectarines, ripe apricots and greengage jelly with hints of cumquat and green fig preserve. The aromas keep emerging from the glass in waves of complexity ever changing in the glass changing from lime preserve to toasted almonds, marzipan and brioche. The wine explodes onto the palate with flavours of dried nectarines, cumquats, greengage jelly and limes. The mid-palate is rich, full and textured with a finish that is fresh and lingering. The wine displays perfect balance between sweetness, acidity and alcohol leaving the palate refreshed.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Western Cape

analysis : alc : 12 % vol rs : 121.1 g/l pH : 3.70 ta : 7.8 g/l va : 1.11 g/l so2 : 182 mg/l fso2 : 14 mg/l

type : Dessert **style :** Sweet **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

1. Silver Medal – Veritas Awards 2010

ageing : The wine spent 6 months in barrel before being filtered and bottled in October 2009. 1 Barrel was produced from Elgin and 3 from Walker Bay; they were blended just before bottling. Only 2300 375 ml bottles were produced. This wine will benefit from further maturation until 2018.

in the vineyard : This is 100% Sauvignon Blanc produced from botrytised grapes hand harvested from Tokara's Farm. This wine displays a brilliant gold with flecks of green. The nose is generous and complex. There are complex notes of dried nectarines, ripe apricots and greengage jelly with hints of cumquat and green fig preserve. The aromas keep emerging from the glass in waves of complexity ever changing in the glass changing from lime preserve to toasted almonds, marzipan and brioche. The wine explodes onto the palate with flavours of dried nectarines, cumquats, greengage jelly and limes. The mid-palate is rich, full and textured with a finish that is fresh and lingering. The wine displays perfect balance between sweetness, acidity and alcohol leaving the palate refreshed. ^s Siberia; in the Hemel-en-Aarde Valley in the Walker Bay Area; and Highlands; in the Elgin District.

about the harvest: The grapes from Walker Bay were picked on the 8th April at a sugar of 36.4 degrees Brix and an acidity of 7.0 g/l, the grapes from Elgin were picked on the 9th April at 38.8 degrees Brix and an acidity of 9.2 g/l. Only the healthiest botrytised bunches were selected and picked into shallow crates and put into our cold store to bring the temperature of the grapes down to 4 degrees Celsius. The grapes were delivered to our Stellenbosch winery the next day and a further bunch selection took place while loading the basket press.

TOKARA Wines | Olive Oil

Stellenbosch

021 808 5900

www.tokara.com

