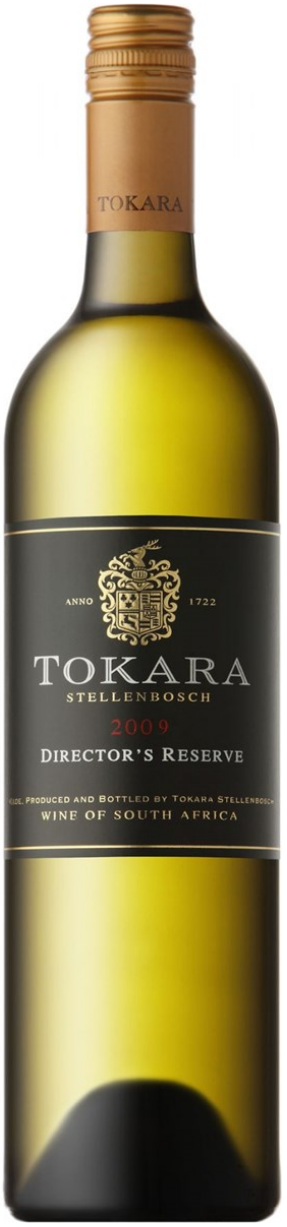
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Tokara Directors Reserve White 2009

The wine has a stunning pale straw colour with flecks of green. At first the nose delivers aromas of fresh cut grass, lemon grass and limes. There are undertones of passion fruit and a slight hint of lamp oil. The oak is evident in the background as a touch of toasted almonds and fresh buttered toast. The wine enters the palate subdued with flavours of lime zest and lemon grass. It then broadens with passion fruit, Cape gooseberries and ginger spice, finishing with toasted almonds, brioche and then a long lingering flavour of lemon preserve.

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



variety : Sauvignon Blanc | 70% Sauvignon Blanc 30% Semillon Barrel fermented 9 months
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Stellenbosch
analysis : **alc :** 14.04 % vol **rs :** 2.0 g/l **pH :** 3.30 **ta :** 7.7 g/l **va :** 0.45 g/l **so2 :** 12 mg/l **fso2 :** 96 mg/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 0 **closure :** Screwcap

ageing : Drink now or cellar until 2018 for optimal drinking.

in the vineyard : The grapes originated from TOKARA's property in Stellenbosch. The Semillon is from a single block yielding around 10 t/ha and the Sauvignon Blanc is from 2 vineyards (the highest on the property) yielding between 5 and 6 t/ha.

about the harvest: The Semillon grapes were picked at full ripeness at a sugar of 23.0 brix and an acidity of 6 g/l on the 23rd of February. The Sauvignon Blanc grapes were picked between the 14th and the 17th of February, based on flavour development at around 23 brix and an acidity of 10.0 g/l.

in the cellar : The grapes were de-stemmed, crushed and pressed. After settling overnight, the settled juice was run to barrel with a certain percentage of lees added back. The juice was inoculated in barrel with selected yeast, and fermentation took place over a period of 15 days. The Sauvignon Blanc was sulphured in barrel directly after fermentation to prevent malolactic fermentation whereas the Semillon portion underwent partial malolactic fermentation. The wines spent 9 months in barrel on the gross lees with regular lees stirring. All barrels were 400L French oak with 26% being new and the balance 2nd, 3rd, 4th and 5th fill barrels.

TOKARA Wines | Olive Oil

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