

Tokara Reserve Collection Walker Bay Sauvignon Blanc 2010

The wine has a brilliant pale straw colour with hints of green. Aromas of freshly cut grass, nettles, green figs and lemongrass emerge from the glass with a lingering hint of sea air on the nose. The palate is crisp and fresh with intense flavours of nettles, gooseberries, cut grass and greengage jelly; and a slight salty finish. There is a crisp acidity and a full rich mid palate finishing with flinty, mineral and talcum notes. This wine drinks beautifully now but will develop well until 2015.

The ideal accompaniment with fresh, wild East Coast oysters, asparagus with hollandaise sauce and grilled fish.

variety : Sauvignon Blanc | 85% Sauvignon Blanc, 15% Semillon

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Walker Bay

analysis : alc : 12.5 % vol rs : 1.6 g/l pH : 3.29 ta : 6.5 g/l va : 0.24 g/l so2 : 98 mg/l fso2 : 25 mg/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **closure :** Screwcap

ageing : This wine drinks beautifully now but will develop well until 2015.

in the vineyard : This wine is made from grapes grown on Tokara's property (Siberia) in the Walker Bay region. The vineyards are situated on the southern slopes of the Babylonstoren Mountains in the Hemel-en-Aarde Valley (near Hermanus), about 4 kilometres from the sea. It is a blend of 85% Sauvignon blanc and 15% Semillon.

about the harvest: The soils are very low potential, light textured with heavy clay at shallow depths resulting in the unique mineral character of the wine. The 2010 vintage in this area was very challenging with cool wet conditions in spring and very strong winds which resulted in an extremely small harvest. The season was relatively late and the cool wet. The grapes were picked between the 18th Feb and the 3rd of March at around 21 brix and acidities of 7.5 g/l. The grapes were hand-harvested and delivered to our winery in Stellenbosch.

in the cellar : They are destemmed and crushed and pressed immediately by our Inertys Vaslin Bucher press which presses the grapes under a Nitrogen atmosphere (minimal Oxygen). The press juice and free run juice were kept separately and settled overnight before the clean juice was racked off. Only the free run juice from the best blocks was used in the production of this wine. The juice was fermented at 15 degrees in stainless steel with selected wine yeast. After fermentation the wine was sulphured and left on the lees for 6 months with regular lees stirring before stabilisation and bottling. 7800 bottles were produced.



TOKARA Wines | Olive Oil

Stellenbosch

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