

Tokara Sauvignon Blanc 2010

This wine has a stunning pale straw colour. The aromas are pungent and intense with notes of fresh cut grass, asparagus and passion fruit. There is an amazing intensity on the palate with flavours reminiscent of the palate. The mid palate is rich and powerful with a stunning fresh clean finish to the wine.

Best served cold and drunk as an aperitif or served with fresh summer foods such as fresh wild oysters, asparagus with hollandaise sauce or fresh grilled yellowtail with sauce verde.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Western Cape

analysis : alc : 13.24 % vol rs : 1.9 g/l pH : 3.31 ta : 6.8 g/l va : 0.30 g/l so2 : 119 mg/l fso2 : 33 mg/l

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

pack : Bottle **closure** : Screwcap

ageing : Drink now through till 2013

in the vineyard : This wine is made from grapes harvested from the TOKARA vineyards in Stellenbosch, Elgin and the Hemel-en-Aarde Valley (Walker Bay).

about the harvest: The vineyards crop at between 4 and 10 t/ha and the grapes are harvested at various degrees of ripeness from 20.5 to 23 degrees balling, depending on acid, pH, flavour intensity and profile. A small portion of barrel fermented wine and 5% of Semillon is blended in to the wine.

in the cellar : The grapes are de-stemmed and crushed and pumped directly into our inert (oxygen free) press. Free-run and press juices were separated and settled overnight before being racked of the heavy lees and inoculated for fermentation with selected wine yeasts at around 15 degrees Celsius. After fermentation the wine was sulphured and left to mature on the lees for 6 months in stainless steel tanks with regular lees stirring before stabilisation and bottling.



TOKARA Wines | Olive Oil

Stellenbosch

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