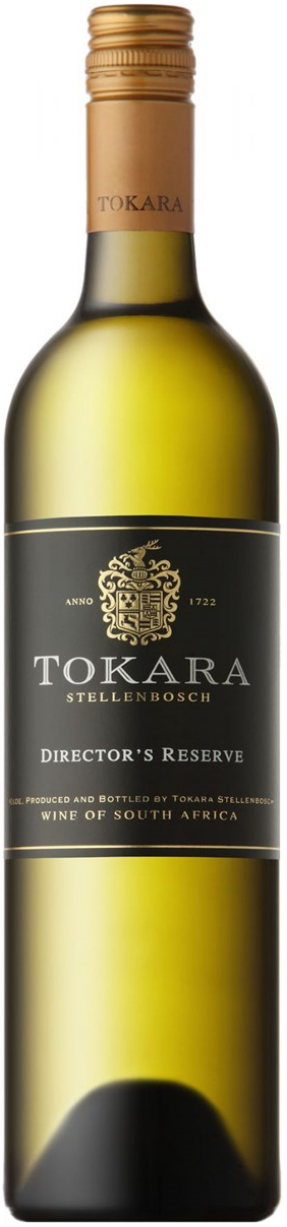
wine.co.za
easiest way to buy wine

Tokara Directors Reserve White 2010

Pale straw colour with a tinge of green. The wine has an initial aroma of fresh limes, passion fruit and star fruit. There is a certain floral note on the nose with a hint of white pepper spice and curry leaves. The palate is filled with fresh summer fruits. There is a creamy mid palate with flavours of toasted brioche and a hint of roasted almonds coming through on the finish. The oak on the wine is perfectly integrated. With a hint of toastiness on the finish that is clean, fresh and dry.

On its own! This wine pairs well with smoked salmon or seared tuna.



variety : Sauvignon Blanc | 70% Sauvignon Blanc, 30% Semillon
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Stellenbosch
analysis : **alc :** 13.38 % vol **rs :** 3.8 g/l **pH :** 3.23 **ta :** 7.5 g/l **va :** 0.5 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 for a further 6 years from the vintage.

in the vineyard : The grapes originated from TOKARA's property in Stellenbosch. The 2010 Vintage was a stunning vintage for white grapes in the Stellenbosch Region. The early season was late and relatively cool. There were a few small heat waves in early January and February but most of the heat came after all the white grapes were picked. This resulted in elegant wines with beautiful perfume and fruit concentration. 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 22.8 brix and an acidity of 7.2 g/l on the 28th of February. The Sauvignon Blanc grapes were picked on the 9th of March, our latest to date, based on flavour development at around 23 brix and an acidity of 8.2 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 wines spent 9 months in barrel on the gross lees with regular lees stirring. The Sauvignon blanc underwent no malolactic fermentation while the Semillon underwent partial malolactic fermentation. The barrels used for the Sauvignon blanc portion were 400L French oak while the Semillon ferments in 225L small oak casks. 24% of the barrels being new and the balance 2nd, 3rd, 4th and 5th fill barrels.

The wine was bottled in November 2010 after stabilisation and filtration. 8500 bottles were produced.

TOKARA Wines | Olive Oil
Stellenbosch
021 808 5900
www.tokara.com