

Tokara Reserve Collection Walker Bay Sauvignon Blanc 2012

Pale straw colour with flecks of green.

The aromas on the nose are reminiscent of nettles and dried grass. There are intense aromas of quince and cape gooseberries with a hint of guava.

The flavours on the palate are intense, lingering and perfectly balanced. The initial entry is packed with fruit such as those found on the nose with hints of lemon zest and white pepper. The mid palate is full and rich and the finish lingers with a refreshing crispness.

This is a perfect aperitif or matched ideally with fresh seafood, especially oysters

variety : Sauvignon Blanc | 96% Sauvignon Blanc, 4% Semillon

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Walker Bay

analysis : alc : 13.49 % vol rs : 2.7 g/l pH : 3.32 ta : 6.7 g/l

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

pack : Bottle **closure :** Screwcap

ageing : Drink now or for a further 4 years from the vintage.

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 96% Sauvignon blanc and 4% Semillon.

The soils are very low potential, light textured with heavy clay at shallow depths resulting in the unique mineral character of the wine. The 2011 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 growing season was relatively warm and dry.

about the harvest: The Sauvignon blanc grapes were picked between the 4th and the 8th of March at around 21.5 to 23 degrees brix and acidities of 6.5 to 7.8 g/l. The Semillon was picked on the 16th of March at around 21.0 degrees brix and 6.5 g/l acidity. The grapes were hand-harvested and delivered to our winery in Stellenbosch.

in the cellar : They are de stemmed 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 were 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.

TOKARA Wines | Olive Oil

Stellenbosch

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