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Tokara Reserve Collection Sauvignon Blanc Noble Late Harvest 2011

The wine has a stunning deep golden hue with a touch of amber. The nose is intensely complex with notes of dried apricots, greengage , quince and pineapple. The palate is rich and full with intense dried banana, dried apricot, pineapple and quince flavours. The finish is not clawing but finishes with a stunning acidity and a hint of toasted oak.

This wine is perfectly served with foie gars or can be enjoyed as a desert on its own. Otherwise it pairs well with fresh summer berries and a crème anglaise or a fresh vanilla pod ice cream.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Western Cape
analysis : **alc :** 9.34 % vol **rs :** 252.90 g/l **pH :** 3.52 **ta :** 8.8 g/l
type : Dessert **style :** Sweet **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

ageing : Enjoy from 2013 till 2021.

in the vineyard : This is 100% Sauvignon blanc produced from botrytised grapes hand harvested from TOKARA's farms Siberia; in the Hemel-en-Aarde Valley in the Walker Bay Area; and Highlands; in the Elgin District.

about the harvest: The grapes from Walker Bay were picked on the 30th March at a sugar of 39.6° Brix and an acidity of 10.0 g/l, the grapes from Elgin were picked on the over three separate pickings between the 19th April between 30 and 42 degrees Brix and acidities between 6.5 g/l and 10.0 g/l.

Only the healthiest botrytised bunches were selected and picked into shallow crates and put into our cold store to bring the temperature of the grapes down to 4° C.

in the cellar : The grapes were delivered to our Stellenbosch winery the next day and a further bunch selection took place while loading the basket press. The grapes were whole bunch pressed overnight to extract all the juice possible and settled in stainless steel overnight. The following day the juice was racked to barrel and inoculated with selected yeast for fermentation. The fermentation took around 8 months before stopping naturally. Fermentation took place in five 225 litre barriques of which 20 % was new French oak. The wine spent 9 months in barrel before being filtered and bottled in January 2012.

Only 2900 375 ml bottles were produced.

TOKARA Wines | Olive Oil
Stellenbosch
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