

Tokara Sauvignon Blanc 2013

This wine displays a light straw colour with hints of lime green on the rim. The nose has distinct aromas of greengage, guavas and quince. With underlying greener notes such as asparagus and fresh grass. The palate is crisp fresh and bracing with flavours that mirror the nose. This wine is mouth filling with an apple texture, a slight grip on the finish and a lingering crisp aftertaste.

This wine is best drunk cold on a hot summer's day on its own or it can be served with grilled chicken and fish, fresh oysters or even a light prawn curry.

variety : Sauvignon Blanc | 93% Sauvignon Blanc, 7% Semillon

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Walker Bay

analysis : alc : 13.70 % vol rs : 1.6 g/l pH : 3.34 ta : 6.7 g/l

type : White

pack : Bottle **closure :** Screwcap

ageing : Best drunk before 2017.

in the vineyard : This is a blend of 93% Sauvignon blanc and 7% Semillon, grapes originate from three different regions; namely Stellenbosch, Elgin and 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.

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 off the heavy lees and inoculated for fermentation with selected wine yeasts for fermentation at around 15 degrees Celsius. After fermentation the wine was blended, stabilised and bottled.

205 000 bottles were produced.



TOKARA Wines | Olive Oil

Stellenbosch

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