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# Tokara Reserve Collection Elgin Sauvignon Blanc 2012

This wine has a stunning pale straw colour with hints of green in it. The nose has complex aromas of ripe green figs, guavas and gooseberries. There are hints of asparagus and nettles in the background. The palate is full and rich with flavours of greengage, lemongrass, ripe guavas and fresh honeydew melon. He wine has a stunning dry chalky texture on he mid-palate and finish crisp and dry.

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

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc
**winery :** TOKARA Wines | Olive Oil
**winemaker :** Miles Mossop
**wine of origin :** Elgin
**analysis :** **alc :** 13.87 % vol **rs :** 2.0 g/l **pH :** 3.27 **ta :** 6.7 g/l
**type :** White **style :** Dry
**pack :** Bottle **closure :** Screwcap

1. Bronze Medal – Old Mutual Trophy Wine Show 2010
2. Silver Medal – Veritas Awards 2010

**ageing :** Drink now through till 2017

**in the vineyard :** This 100% Sauvignon blanc is made from grapes grown on Tokara's Highlands farm in Elgin.

**about the harvest:** The vines crop at around 6 tons a hectare. The grapes were hand picked at optimal flavour ripeness at sugars of around 22.5 brix and acidities of 7.5 g/l to 9.0 g/l. The grapes were hand harvested and transported in a closed truck to our winery on The Helshoogte Pass in Stellenbosch.

**in the cellar :**
The grapes were destemmed and crushed and pressed immediately in our inert press. The press juice and free run juice were kept separate and settled overnight, before the clean juice was racked off. Only the free run juice from the best blocks is used for the Reserve Collection Sauvignon blanc. The juice was fermented at 15 degrees Celsius in stainless steel tanks with selected wine yeast. After fermentation the wine was sulphured and left on the lees for five months with regular lees stirring before stabilization and bottling.
7 700 bottles were produced.

## TOKARA Wines | Olive Oil

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