

Tokara Reserve Collection Elgin Sauvignon Blanc 2013

This wine has a stunning vibrant pale straw colour. The nose is complex and intense with aromas of greengage, lemongrass and gooseberries. The palate is complex and full of flavours of guava, greengage, lemongrass and quince. The mid palate is rich and mouth filling with a stunning grip and a long crisp finish

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 : 13.62 % vol rs : 1.7 g/l pH : 3.32 ta : 6.6 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 2018

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

about the harvest: The vines cropped between 5 to 8 tons a hectare. The grapes were hand picked at optimal flavour ripeness at sugars between 21.5 and 23.0 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.
14 000 bottles were produced.



TOKARA Wines | Olive Oil

Stellenbosch

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