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Tokara Reserve Collection Sauvignon Blanc Noble Late Harvest 2012



The wine displays a stunning deep golden hue with a touch of amber.
The nose is intensely complex with notes of apples, greengage, quince, dried apricots and honeydew blossoms. The palate is rich and full with intense flavours that mirror that of the aromas on he nose.
The mid-palate is clean and silky with he wine finishing with an n amazing freshness and a slight grip.
The finish is not clawing but finishes with a stunning acidity and a hint of toasted oak. This wine is finely balanced with a low alcohol and perfect acid sugar balance.

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 :** 11.94 % vol **rs :** 159.9 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 2022

in the vineyard : This is 100% Sauvignon blanc produced from botrytis grapes hand harvested from Tokara's Farm'sSiberia; in the Hemel-en-Aarde Valley in the Walker Bay Area; and Highlands; in the Elgin District.

about the harvest: The grapes were hand-picked between the 12th and 15thApril at sugars of between 37 and 41 degrees Brix and acidities of a round 9.0 g/l.

in the cellar :
Only the healthiestbotrytis bunches were selected and picked into shallow crates and put into our cold store to bring the temperature of the grapes down to 4 degrees Celsius.

The grapes were delivered to our Stellenbosch winery the next day and further berry 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 a steel tank overnight. The following day the juice was racked to barrel and inoculated with selected yeast for fermentation.
The fermentation tookaround 8 months before stopping naturally.
Fermentation took place inseven225-litrebarriques of which 15 % was new French oak.
The wine spent 9 months in barrel before being filtered and bottled in January 2013.
Only 3 7001/2 bottles were produced.

TOKARA Wines | Olive Oil

Stellenbosch
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