

## Tokara Sauvignon Blanc 2014

The wine displays a vibrant deep straw colour with flecks of green. The aromas on the nose are a melange ripe tropical fruits such as guava, papaya and passion fruit intermingled with the more herbaceous aromas indicative of a cooler climate Sauvignon blanc such as asparagus, nettles and fresh cut grass. On the palate the wine is surprisingly full and rich with mouth filling flavours reminiscent of the characters on the nose. The Mid palate is broad and textured but the finish fresh and clean. Unmistakably Sauvignon blanc.

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** : Western Cape

**analysis** : alc : 13.55 % vol   rs : 2.1 g/l   pH : 3.41   ta : 7.0 g/l

**type** : White

**pack** : Bottle   **size** : 0   **closure** : Screwcap

**ageing** : Best drunk before 2017.

**in the vineyard** : This is a blend of 92% Sauvignon blanc and 8% Semillon, grapes originate from three different regions; namely Stellenbosch, Elgin and Walker bay.

**about the harvest**: The vineyards crop at between 4 and 11t/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. 265 000 bottles were produced.



### TOKARA Wines | Olive Oil

Stellenbosch

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