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Tokara Reserve Collection Sauvignon Blanc Noble Late Harvest 2013

The wine has a brilliant rich golden hue with a hint of green. The aromas are rich and complex with notes of dried apricot and peach. The barrel fermentation and maturation is evident in the hint of vanilla, toasted brioche and marzipan notes. The palate is full and rich with intense flavours of ginger nut spice, quince jelly and dried fruits. There is even a hint of preserved orange and nutmeg along with toasted almonds. The mid palate is rich and creamy but not clawing leading to a finish which is clean and fresh

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 :** 10.67 % vol **rs :** 208.8 g/l **pH :** 3.71 **ta :** 8.7 g/l
type : Dessert **style :** Sweet **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork

ageing : This wine drinks beautifully now but will continue to improve with age till 2020

in the vineyard : This is 100% Sauvignon blanc produced from botrytis grapes from Tokara's Farm Highlands; in the Elgin District.

about the harvest: The grapes were hand-picked on the 17th April at a sugars of 44 degrees Brix and acidities of a round 11.0 g/l. Only the healthiest botrytis 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.

in the cellar : 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 took around 8 months before stopping naturally. Fermentation took place in six 225-litre barriques of which 33 % was new French oak. The wine spent 7 months in barrel before being filtered and bottled in December 2013. Only 3 200 1/2 bottles were produced.

TOKARA Wines | Olive Oil

Stellenbosch
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