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Tokara Sauvignon Blanc 2017

This wine has a deep straw colour with hints of lime green on the rim.
The nose is a complex melange of tropical fruits, such as guava and papaya's with typical greener Sauvignon blanc aromas, such as asparagus and lemongrass. The flavours are rich and full and mirror the aromas on the nose. This wine is mouth filling with an apple texture, a slight grip on the finish and a lingering crisp aftertaste.

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 :** 13.5 % vol **rs :** 2.8 g/l **pH :** 3.39 **ta :** 5.9 g/l
type : White **style :** Dry
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Best drunk before 2020.

in the vineyard : The grapes originate from three different regions; namely Stellenbosch, Elgin and Walker bay.

about the harvest: The vineyards crop at between 4 and 8t/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 in stainless steel tanks. 5% of the wine ferments in barrel. After fermentation the wine was blended, stabilised and bottled in June 2016.
217 000 bottles were produced.

TOKARA Wines | Olive Oil

Stellenbosch
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