

## Tokara Sauvignon Blanc 2022

The wine has a vibrant light straw colour with a brilliant pale green edge that catches the light. There is an appealing mix of fresh Granny Smith apple, delicate black currant leaf and lime blossom perfume on the nose. The wine enters the palate with concentrated flavours which follow through from the nose. The finish is refreshing and crisp with a slight oyster shell salinity that makes it quite moreish.

This wine is best enjoyed cold on a hot summer's day. Either on its own or it can be served with grilled chicken, fish, prawns or fresh oysters.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : TOKARA Wines | Olive Oil

**winemaker** : Stuart Botha

**wine of origin** : Western Cape

**analysis** : **alc** : 13.31 % vol **rs** : 3.7 g/l **pH** : 3.32 **ta** : 6.0 g/l

**type** : White **style** : Dry

**pack** : Bottle **size** : 750ml **closure** : Screwcap

**in the vineyard** : This wine is a blend of Sauvignon blanc grapes that originate from the Stellenbosch and Elgin regions.

**in the cellar** : The grapes are de-stemmed, crushed and pumped via mash cooler 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. Fermentation is controlled at 15 degrees Celsius in stainless steel tanks. 5 % of the wine fermented in barrel. After fermentation the wine was blended, stabilised and bottled in July 2022.



### TOKARA Wines | Olive Oil

Stellenbosch

021 808 5900

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