



TOKARA

STELLENBOSCH

TOKARA SAUVIGNON BLANC 2015



ORIGIN

This Sauvignon blanc originates from three different regions; namely Stellenbosch, Elgin and Walker bay.

CROPPING AND 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.

WINEMAKING

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.

WINEMAKER'S TASTING NOTE

The wine displays a vibrant deep straw hue with flecks of green. The nose is intense and vibrant. Unmistakably Sauvignon blanc. The aromas are that of quince and lemongrass with hints of fresh cut grass and box tree. The palate burst with flavours of quince, apples, dried figs and lemongrass.

There are underlying herbal notes of coriander and thyme. The wine is amazingly rich with a creamy mid-palate and a beautifully dry finish.

Alc. 13.50% | Residual Sugar 2.2 g/L | T.A. 6.9g/l | pH 3.34