

Tokara Stellenbosch Chardonnay 2006

Clear, bright rich light yellow and green colour. Spicy vanilla and greengage are lifted with light accents of toasty oak that is well integrated. Tropical fruit and spice are complimented with lemons and lime on the nose. A perfect balance of minerality and buttery accents. The entry offers broad and generous flavours held in check by a taught, textured and smokey finish. Hints of peach skin and intelligent use of restrained oak add to the dimensions of this classy wine.

Enjoy with grilled yellowtail or Cape salmon.

variety : Chardonnay | Chardonnay

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.2 g/l pH : 3 ta : 6.87 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

- 2009 International Wine Challenge - Silver Medal
- 2009 Decanter World Wine Awards - Silver Medal
- 2008 Concours Mondial de Bruxelles - Silver Medal
- SAA Listing - First Class October 2007
- 2007 Decanter World Wine Awards - Silver Medal
- 2007 International Wine & Spirit Competition - Silver Medal

in the vineyard : The grapes used to make this wine were picked from three vineyards on the Tokara Stellenbosch property, situated on cool south and south-west facing slopes about 450m above sea level. These are low yielding sites and as a result produce wines of great flavour intensity. One of the three vineyards were can pruned (Guyot method), a pruning system not found in South Africa although quite common in Burgundy.

about the harvest: The grapes were cropped at 6 ton/ha and picked at optimal ripeness from 20 till 26 of January 2005.



TOKARA Wines | Olive Oil

Stellenbosch

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