

Zondernaam Chardonnay 2004

A light straw colour with a green edge. The nose has aromas of white peach, with spice and lemon blossom with subtle oak spice underlying a mineral chalkiness. The palate has traces of peach and spice, with a spicy mineral mid-palate and a textured finish, great balance and elegance with perfectly integrated oak.

variety : Chardonnay | 100% Chardonnay

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.9 g/l pH : 3.26 ta : 6.79 g/l

type : White **taste :** Mineral **wooded**

pack : Bottle

about the harvest: The grapes originate from our vineyards where they were picked at optimal ripeness from 11 February till 13 March 2004.

in the cellar : The grapes were treated in various ways – whole punched pressed, destemmed, crushed or pressed with or without maceration depending the quality of the fruit. After settling overnight the settled juice was put to a barrel with a certain percentage of lees added back. The juice was inoculated in the barrel and fermented for 15 - 35 days. The wine spent 10 months in a barrel on the gross lees with regular lees stirring. All barrels were French oak with 23% new and the rest older barrels. 10% of the wine fermented in the tank and was then blended back after 8 months.

The wines were sulphured after six months barrel fermentation. 30% of the wine completed malolactic fermentation.



TOKARA Wines | Olive Oil

Stellenbosch

021 808 5900

www.tokara.com