

Tokara Zondernaam Chenin Blanc 2007

This wine has a deep straw colour. It shows intense aromas of white peach, ripe apricots and honeysuckle with a hint of minerality. There is a full palate displaying stone fruit, honeysuckle and a hint of fennel bulb. The wine has a focused mid-palate with good length, a crisp dry finish with a white pepper bite.

This wine will pair well with spicy chicken or fish dishes, quail with a saffron sauce and of course langoustines, prawns and crayfish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.5 g/l pH : 3.36 ta : 6.2 g/l

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

pack : Bottle **closure :** Screwcap

- Veritas 2008 - Silver
- 2008 Concours Mondial de Bruxelles - Silver Medal

ageing : This wine will benefit with further maturation between 3 to 5 years.

in the vineyard :

The grapes originate from a 32 year old unirrigated bush vine vineyard in Stellenbosch planted on decomposed granitic soils with high gravel content.

about the harvest:

The vineyard was picked twice; once on the 23rd of February at round 22.8Â° balling for the crispness and purity of fruit and again on the 2nd of March at around 24.5Â° balling for intensity and richness.



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Stellenbosch

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