

Tokara Stellenbosch Chardonnay 2005

Subtle aromas of lime, lemon blossom, flint and toast which carry through onto the palate. Hints of peach, grapefruit, butterscotch and vanilla with soft oak flavours ending off with a crisp long finish.

Enjoy with grilled yellowtail or Cape salmon.

variety : Chardonnay | 100% Chardonnay

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Coastal

analysis : alc : 14 % vol rs : 2.67 g/l pH : 3.26 ta : 6.35 g/l

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

pack : Bottle **closure :** Cork

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 450 m above sea level. These are low yielding sites and as a result produce wines of great flavour intensity. One of the three vineyards were pruned in the Guyot method, a pruning system not found in South Africa although quite common in Burgundy.

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

in the cellar : The grapes were treated in various ways, either whole bunch pressed or destemmed, crushed and pressed without maceration depending on 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 fermentation duration varied from 15 to 35 days. The wine spent 11 months in French oak barrels on the gross lees with regular lees stirring. The barrels were 40% new oak and the rest 2nd and 3rd fill barrels. Maturation took place in the barrel without sulphur being added. 80% of the wine underwent malo-lactic fermentation.



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Stellenbosch

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