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Tokara Walker Bay Chardonnay 2007

Deep straw with delicate green thread, clear and bright. Lemon blossoms infused with subtle notes of toasted almond and butterscotch. Vanilla highlights are offset with honeyed fynbos and preserved ginger. A complex and enticing nose. Rich and full with inimitable restraint - ripe yellow fruits balanced with juicy acidity. Seamlessly integrated oak conveys the impression of lightness but this is lent gravity with time in the glass and echoed in the extended finish. A wine of immense density that retains the essential crispness that communicates longevity and shows pedigree. A complete, spicy wine that offers all that one would expect from a serious Chardonnay.

A large side of Salmon lightly smoked with vine cuttings and simply dressed with capers, dill and spicy wholegrain mustard. Scallops seared off in a pan of lightly browned shallots, a dash of brandy, wetted with double cream and given texture with the addition of slivered almonds just before serving. An enviable assortment of wild mushrooms, quickly seared in farm butter and extra virgin olive oil, aromatically enhanced with a dash of rare white truffle essence and served on whole egg pasta.



variety : Chardonnay | 100% Chardonnay
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Walker Bay
analysis : **alc :** 14.2 % vol **rs :** 1.4 g/l **pH :** 3.33 **ta :** 5.6 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Screwcap

- 2009 Decanter World Wine Awards - Gold Medal
- Veritas 2008 - Silver

in the vineyard : The grapes originated from TOKARA's property Siberia in the Hemel-en-Aarde valley in the Walker Bay Area. The wine is a barrel selection from 2 vineyards on this property.

about the harvest: The grapes were picked at optimal ripeness on the 20th February with yields of around 4.5 tons/ha.

in the cellar : The grapes were destemmed, crushed and pressed to stainless steel tanks for overnight settling. After which the settled juice was run to barrel with a certain percentage of lees added back. The juice was inoculated in barrel and fermentation took place from anything between 25 days.

The wines spent 10 months in barrel on the gross lees with regular lees stirring. All barriques were French oak with 25% being new from Burgundian coopers and the balance was 2nd and 3rd fill barrels. The wine underwent full malolactic fermentation and was sulphured when the wine was removed from barrel before bottling.

The wine was bottled in January 2008 after stabilisation and filtration. Only 3300 bottles were produced.

TOKARA Wines | Olive Oil

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