

Tokara Zondernaam Chardonnay 2008

Pale straw with a hint of green on the rim. This wine shows vibrant lime, lemon rind and apricot aromas with underlying notes of butters toast and cream hinting balanced oak. The wine is fresh and crisp with intense flavours of lemon rind, limes and baked apples. It has a lingering dry finish and shows subtle toasted oak which adds complexity.

A perfect pairing with duck, quail and any fish dishes.

variety : Chardonnay | 100% Chardonnay

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Stellenbosch

analysis: alc : 13.5 % vol rs : 2.5 g/l pH : 3.22 ta : 5.9 g/l va : 0.34 g/l

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

pack : Bottle **closure :** Screwcap

- 2009 International Wine Challenge - Bronze Medal
- 2009 Decanter World Wine Awards - Bronze Medal

ageing : This wine will mature further in the bottle for at least 3 years.

in the vineyard : The grapes originated from TOKARA's 3 properties in Stellenbosch, Elgin and the Hemel en Aarde Valley. The vines were cropped at around 6 t/ha.

about the harvest: The grapes were picked at optimal ripeness between the 30th January and the 14th of March.



TOKARA Wines | Olive Oil

Stellenbosch

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