

Tokara Stellenbosch 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.

in the cellar : The grapes were destemmed, crushed and pressed without maceration and the juice left to settle overnight. After which the juice was racked and run to barrel with a certain percentage of lees added back. 30% of the wine was fermented in stainless steel while the other 70% went to small burgundy barrels for fermentation. The juice was inoculated with select yeast and fermentation took place from anything between 15 days and 35 days.

The wine spent 8 to 10 months in barrel and stainless steel ageing on the gross lees with regular lees stirring. All barrels were French oak with 20% being new and the rest older barrels. The wine underwent maturation without sulphur and 20% of the wine underwent malolactic fermentation.

34 bottles were produced.

TOKARA Wines | Olive Oil

Stellenbosch

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