

Tokara Reserve Collection Walker Bay Chardonnay 2008

This Chardonnay displays a brilliant light golden straw hue. Flinty, smoky and mineral aromas on the nose, with underlying fresh lime zest and a hint of almonds and marzipan. There is a certain amount of delicacy and restraint on the palate. The flavours are compact and balanced, entering with smoky and flinty notes, which broaden into lime zest and lemongrass, developing into flavours of creamy brioche and marzipan, with a long zesty finish.

Enjoy with quail served with a saffron, Cape gooseberry and citrus sauce or hickory smoked duck breast with mashed potatoes and steamed vegetables.

variety : Chardonnay | 100% Chardonnay

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Walker Bay

analysis : alc : 12.97 % vol rs : 1.8 g/l pH : 3.27 ta : 5.5 g/l va : 0.46 g/l

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

pack : Bottle **closure :** Screwcap

ageing : This wine will benefit from further maturation until 2014, but drinks beautifully now.

in the vineyard : Made from grapes grown on TOKARA's Siberia Farm in the Hemel-en-Aarde Valley, Walker Bay. This is a barrel selection from 4 vineyards on this property, which cropped at yields of around 4 t/ha. 2008 was an extremely difficult season for us, with a lot of disease pressure throughout the season - a result of very cool humid conditions. This resulted in low crops, but great fruit intensity in the whites, with low alcohols and terrific acidities in the resulting wines.

about the harvest: The grapes were hand picked at optimal ripeness on the 5th and 6th of March, with sugars at around 21.5 brix.



TOKARA Wines | Olive Oil

Stellenbosch

021 808 5900

www.tokara.com