

Tokara Zondernaam Chenin Blanc 2008

This wine has a deep straw colour. It shows intense complex aromas of white peach, ripe apricots, honeysuckle and roasted fennel bulb, with a hint of white pepper. The palate is full and rich displaying stone fruit, honeysuckle and a hint of fennel bulb. The wine has a focused mid-palate with good length and a crisp dry finish with a white pepper bite.

Spicy chicken or fish dishes, quail with a saffron sauce and of course langoustines, prawns and crayfish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Stellenbosch

analysis : alc : 14.67 % vol rs : 3.6 g/l pH : 3.09 ta : 6.4 g/l va : 0.60 g/l

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

pack : Bottle **closure :** Screwcap

2009 Veritas Awards - Gold Medal

ageing : This wine will benefit with further maturation of between 3 to 5 years.

in the vineyard : The grapes originate from a 33-year-old un-irrigated bush vine vineyard in Stellenbosch, planted on decomposed granite soil with high gravel content and a 25-year-old un-irrigated bush vine vineyard on decomposed granite soil in the Paardeberg, Swartland.

about the harvest: The Stellenbosch vineyard was picked twice – once on the 20th of February at around 22.5 brix for crispness and purity of fruit and again on the 28th of March at around 25.0 brix for intensity and richness.

The Swartland fruit is picked early at around 22 brix on the 15th of February for the minerality it gives to the wine.



TOKARA Wines | Olive Oil

Stellenbosch

021 808 5900

www.tokara.com