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Tokara Reserve Collection Stellenbosch Chardonnay 2008

The aromas are complex and balanced displaying flinty, smoky and mineral aromas with upfront notes of fresh lime zest, elderflower and hints of almonds and marzipan. 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 and a long gripping finish. This wine drinks beautifully now but should age well until 2015.

Quail served with a saffron, Cape gooseberry and citrus sauce / Hickory smoked duck breast with mash potato and steamed vegetables



variety : Chardonnay | 100% Chardonnay
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 2.5 g/l **pH :** 3.2 **ta :** 6.1 g/l **va :** 0.51 g/l
type : White **style :** Dry **wooded**
pack : Bottle **closure :** Screwcap

4 stars - John Platter 2010

in the vineyard : The grapes originated from three vineyards in close proximity to each other on the south-facing slopes of the Simonsberg Mountain on Tokara's Stellenbosch property. The vineyards are at altitudes of between 350 and 400 meters above sea level and the soil type is predominantly oakleaf, with various amounts of gravel and stone content. Cropping levels are at around 4-6 t/ha.

about the harvest: The grapes were hand picked at optimal ripeness between the 30th of January and the 9th of February. The grapes were picked in the middle of a heat wave and we had rapid sugar accumulation. The time of picking is decided by flavour development and phenolic ripeness. The grapes are picked at sugar levels of between 23.5 and 24.5 brix with acids at around 7.5 g/l.

TOKARA Wines | Olive Oil

Stellenbosch
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