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Tokara Reserve Collection Stellenbosch Chardonnay 2009

This Chardonnay displays a brilliant light golden straw colour. The aromas are complex with intense tropical fruit and lemon/lime notes, hints of freshly baked bread and toasted almonds with flinty undertones. There is a certain amount of delicacy and restraint on the palate. The flavours are compact and balanced, entering with toasted and flinty notes which broaden into lemon zest, honeydew and marmalade flavours. Finishing with flavours of creamy brioche, marzipan and limes and a long gripping finish. This wine drinks beautifully now but should age well until 2016.

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 :** 2.3 g/l **pH :** 3.37 **ta :** 6.5 g/l **va :** 0.49 g/l **so2 :** 96 mg/l **fso2 :** 12 mg/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Screwcap

Veritas 2010 - Double Gold Awards

ageing : All barriques were French oak from various Burgundy coopers with 35% being new and the balance 2nd and 3rd fill barrels. The wines underwent maturation in barrel without sulphur being added and 100% of the wine underwent malolactic fermentation. The wine was bottled in January 2010 after stabilisation and filtration.

in the vineyard : The grapes originated from 2 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.

about the harvest: Cropping levels are at around 6 to 8 t/ha. The grapes were hand picked at optimal ripeness between the 10th and the 20th of February. The time of picking is decided by flavour development and phenolic ripeness. The grapes were picked at sugar levels of between 22.5 and 23.8 degrees brix with acids between 7.1 and 8.1 g/l.

TOKARA Wines | Olive Oil

Stellenbosch
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