

## Tokara Chardonnay 2010

The wine has a brilliant golden straw colour. There is an abundance of fresh fruit aromas on the nose; ripe honeydew melon, pineapple, peach and citrus fruit; with a hint of toasted oak. The palate is fresh and fruit driven with a creamy mid palate, a hint of toast on the finish with a long zesty after taste.

A perfect pairing with fish and chicken dishes!

**variety :** Chardonnay | 100% Chardonnay

**winery :** TOKARA Wines | Olive Oil

**winemaker :** Miles Mossop

**wine of origin :** Western Cape

**analysis :** alc : 13.74 % vol    rs : 2.2 g/l    pH : 3.36    ta : 6.9 g/l    va : 0.46 g/l    so2 : 37 mg/l    fso2 : 37 mg/l

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

**pack :** Bottle    **closure :** Screwcap

**ageing :** Drink now through to 2014.

**in the vineyard :** The grapes originated from TOKARA's three properties in Stellenbosch, Elgin and the Hemel-en-Aarde Valley (Walker Bay). The vines were cropped between 3 and 6 t/ha.

**about the harvest:** The grapes were picked at optimal ripeness with sugars between 20 and 24 degrees brix and acidities ranging from 6 to 9 g/l.

**in the cellar :** The grapes were de-stemmed, crushed and pressed without maceration to stainless steel tanks for overnight settling, after which the juice was racked and run to barrel with a certain percentage of lees added back. 20% of the wine fermented in stainless steel tanks while the other 80% went to small burgundy barrels for fermentation. The juice was inoculated with selected yeast and fermentation took place from anything between 15 and 35 days. The wine spent between 9 months in barrel and stainless steel ageing on the gross lees with regular lees stirring. All the barrels used were French oak with 20% being new and the rest older barrels. The wine underwent no malolactic fermentation and was bottled in September 2009 after stabilisation and filtration.



### TOKARA Wines | Olive Oil

Stellenbosch

021 808 5900

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