

Tokara Reserve Collection Walker Bay Chardonnay 2011

The wine displays a stunning brilliant golden hue with green flecks.

The nose shows vibrant white floral aromas with lime zest, white peach and a hint of gunflint. This is all underscored with fresh brioche and toasted pine nuts. The palate is vibrant and fresh with zesty lime and lemon citrus notes; full and rich on the mid-palate with a stunning mineral texture of flint and chalk; and a lingering finish of buttered toast and roasted pine nuts. This wine is beautifully balanced and seamlessly integrated.

Best served with food such as grilled fish with a Sauce Verte, grilled chicken or fresh lobster.

variety : Chardonnay | 100% Chardonnay

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Walker Bay

analysis : alc : 13.46 % vol rs : 2.1 g/l pH : 3.40 ta : 6.8 g/l va : 0.47 g/l

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

pack : Bottle **closure :** Screwcap

ageing : Enjoy from 2013 till 2018.

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 2 vineyards on this property

about the harvest: Vineyards cropped yields of between 1.3 and 4.6 t/ha.

The grapes were hand picked at optimal ripeness on the 4th and 7th of March, with sugars at between 22.6° and 23.5° brix and acidities of 6.0 g/l.

in the cellar : The grapes were de-stemmed, crushed and pressed to stainless steel tanks for overnight settling, after which the settled juice was run to barrel with a certain percentage of lees added back.

The juice was inoculated in barrel with a selected wine yeast strain and fermentation took place at around 18° - 22° C for 10 - 15 days. The wine spent 11 months in barrel on the gross lees with regular lees stirring.

All barriques were French oak with 30% being new and the balance 2nd and 3rd fill. The wine underwent full malolactic fermentation and was sulphured when the wine was removed from barrel before bottling.

It was bottled in January 2012 after stabilisation and filtration.

Only 3400 bottles were produced.

TOKARA Wines | Olive Oil

Stellenbosch

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