wine.co.za
easiest way to buy wine

Tokara Reserve Collection Stellenbosch Chardonnay 2012

This wine has a stunning vibrant golden straw colour. The nose has intense aromas of orange blossom, lemon zest and ripe yellow fruits. The oak is evident with hints of toasted almonds. The palate is has complex flavours of pineapples, yellow peaches and honey dew. There are sunning notes of freshly baked bread, toasted nuts. The mid palate is focussed yet rich and the oak is perfectly balanced just adding some structure and weight to the finish that is long crisp and textured.

Best served grilled fish and roasted white meats.



variety : Chardonnay | 100% Chardonnay
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Stellenbosch
analysis : **alc :** 14.47 % vol **rs :** 2.1 g/l **pH :** 3.24 **ta :** 6.4 g/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Screwcap

ageing : Drink now through till 2020.

in the vineyard : This 100% Chardonnay is made from grapes grown on Tokara's Stellenbosch farm on the slopes of the Simonsberg.

about the harvest: The vines cropped between 5 to 8 tons per hectare. The grapes were hand picked at optimal flavour ripeness at sugars at around 22.0 to 24.0 brix and 7.0 g/l acid. The grapes were hand harvested.

in the cellar :
The grapes were destemmed and crushed and pressed to stainless steel tanks for settling overnight. Only the free run juice from the best blocks is used for the Reserve Collection Chardonnay. The juice was then racked and run off to barrel for fermentation with selected yeast. After fermentation the wine was topped and left on the lees with regular lees stirring for 11 months. The wine underwent malolactic fermentation. The barrels were all tight grain French oak barrels of which 37% were new the rest were older barrels
15 600 bottles were produced.

TOKARA Wines | Olive Oil

Stellenbosch
021 808 5900
www.tokara.com