

Tokara Reserve Collection Walker Bay Chardonnay 2012

This wine has a stunning vibrant pale straw colour. The nose has intense aromas of lemon zest, lemon blossom and stone fruit. There is a hint of flintiness with notes of toasted almonds and fresh brioche. The palate is has complex flavours of marmalade, white peach toasted almonds and fresh baked bread. 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 and lingering with a mineral flintiness.

Best served grilled fish and roasted white meats.

variety : Chardonnay | 100% Chardonnay

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Walker Bay

analysis : alc : 14.12 % vol rs : 1.7 g/l pH : 3.28 ta : 6.1 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

ageing :

Drink now through till 2020.

in the vineyard : This 100% Chardonnay is made from grapes grown on Tokara's Siberia farm in the Upper Hemel-en-Aarde Valley in Walker Bay.

about the harvest: The vines cropped between 3.5 to 5.0 tons a hectare. The grapes were hand picked at optimal flavour ripeness at sugars at around 23.0 brix and 7.0 g/l acid. The grapes were hand harvested and transported in a closed truck to our winery on The Helshoogte Pass in Stellenbosch.

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 1/3 were new, 1/3 second fill and 1/3 third fill.

3 600 bottles were produced.



TOKARA Wines | Olive Oil

Stellenbosch

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