

Tokara Chardonnay 2013

The wine has a vibrant light golden straw colour. The nose has aromas of lemon preserve, lemon blossom and a hint of toasted almonds and buttered toast. The entry on the palate is fresh and vibrant with stunning lemon zest, toasted brioche, and marzipan flavours. The mid palate is full and rich but leads to a beautiful crisp lingering finish with a hint of flinty minerality on the end.

A perfect pairing with fish and chicken dishes or served as an aperitif.

variety : Chardonnay | 100% Chardonnay

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Western Cape

analysis : alc : 13.83 % vol rs : 1.6 g/l pH : 3.31 ta : 6.1 g/l va : 0.37 g/l

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

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

ageing : Drink now through to 2017.

in the vineyard : The grapes for this wine originate from Tokara's three properties in three different regions; namely Stellenbosch, Elgin and Walker Bay.

about the harvest: The vineyards crop at between 3 and 8 t/ha. 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. This wine is 100% barrel fermented and matured in 228L burgundy barrels. The juice was inoculated with selected yeast and fermentation took place from anything between 15 and 35 days. The wine spent on average 10 months in barrel ageing on the gross lees with regular lees stirring. All the barrels used were French oak with 15% being new and the rest older barrels. The wine underwent partial malolactic fermentation and was bottled in January 2014 after stabilisation and filtration. 100 000 bottles were produced.



TOKARA Wines | Olive Oil

Stellenbosch

021 808 5900

www.tokara.com