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Tokara Chardonnay 2014

The wine has stunning vibrant deep golden straw colour. The nose has aromas of gunflint, lemon preserve, lemon blossom, ripe yellow fruits and a hint of toasted almonds and buttered toast. The entry on the palate is full and rich with notes of toasted brioche, ripe pineapple and papaya. The mid-palate has stunning vibrant flavours of lemon preserve and lime zest. There is creaminess to the mid-palate leading to notes of toasted almonds and vanilla on the dry long finish.

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 :** 14.0 % vol **rs :** 2.2 g/l **pH :** 3.41 **ta :** 6.2 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **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 before bottling.

TOKARA Wines | Olive Oil

Stellenbosch
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