

## Tokara Chardonnay 2016

The wine displays a stunning vibrant straw colour with flecks of green. The nose is packed full of citrus and floral aromas with underlying notes of brioche, vanilla and a hint of toasted almonds. The entry on the palate is vibrant with fresh pineapple, grapefruit and lemon zest notes. The mid-palate has a creamy rounded texture, yet the wine finishes bone dry with an aftertaste of toasted almonds lingering for a while.

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 : 13.5 % vol rs : 1.9 g/l pH : 3.42 ta : 6.5 g/l

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

**pack :** Bottle **size :** 750ml **closure :** Screwcap

**ageing :** Drink now through to 2020.

**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 10 t/ha. The grapes were picked at optimal ripeness with sugars between 20 and 23.5 degrees brix and acidities ranging from 6 to 8 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. Approximately 10% of the wine fermented in stainless steel and the rest in 228L French oak barrels 10% being new barrels. The juice was inoculated with selected yeast and fermentation took place from anything between 15 and 35 days. The wine spent on average 8 months in barrel ageing on the gross lees with regular lees stirring. There was no malolactic fermentation on the wine.

The wine was bottled in December 2015 after stabilisation and filtration. 175 000 bottles were produced.



### TOKARA Wines | Olive Oil

Stellenbosch

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