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Tokara Reserve Collection Stellenbosch Chardonnay 2016



The wine has a vibrant golden straw colour. The nose has intense aromas of lemon blossom, lemon zest and honeysuckle. The underlying notes of toasted brioche and roasted almonds are heady and intense. The wine inters the palate full and rich in flavour emulating the aromas on the nose. The flavours are reminiscent of lemon drops and white pepper with a rich creamy mid palate from the ageing on the lees on barrel. The finish has toasted almond and spicy notes with a stunning freshness that lingers forever

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 :** 14.35 % vol **rs :** 2.0 g/l **pH :** 3.26 **ta :** 6.1 g/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

Chardonnay du Monde 2017 - Silver medal
Old Mutual Trophy Wine Show 2018 - Miele Trophy for Best Chardonnay

ageing :

Drink now through till 2021

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 9 tons per hectare. The grapes were hand picked at optimal flavour ripeness at sugars at around 22.5 to 23.5 brix and 6.0 to 7.0 g/l acid.

in the cellar :

The grapes were either destemed and crushed and pressed to stainless steel tanks for settling overnight or whole bunch pressed after as night in the cold room with no settling and subsequent racking. Only the free run juice from the best blocks is used for the Reserve Collection Chardonnay. The juice from the destemed batches 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 36% were new the rest were older barrels 17 000 bottles were produced.

TOKARA Wines | Olive Oil

Stellenbosch
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