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Tokara Reserve Collection Stellenbosch Chardonnay 2018

This wine displays a vibrant golden colour. Aromas of fresh grapefruit, grilled pineapple, star anise and toasted brioche emanate from the glass. The wine enters the palate with fresh citrus flavours leading to a creamy mid-palate with flavours of vanilla, star anise and toasted almond. There is a continuous saline and feeling of freshness throughout the tasting experience of this wine. The finish lingers with notes of toasted nuts.

Best served with grilled fish and roasted white meats.



variety : Chardonnay | 100% Chardonnay
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 1.8 g/l **pH :** 3.21 **ta :** 6.3 g/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2019 Michelangelo International Wine & Spirit Awards - Gold
2019 Veritas Awards: Silver

ageing :

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This 100% Chardonnay is made from grapes grown on Tokara's Stellenbosch farm on the slopes of the Simonsberg.

in the vineyard : **Soils:** The soils are all Oakleaf from granitic origin with varying levels of sandstone boulders in the soil. It is a deep clay rich soil.
Slopes: The slopes vary between South-Eastern to North-Western aspects at altitudes between 300 and 360 m above sea level.

about the harvest: The vines cropped between 6 and 7 tons per hectare. The grapes were hand-picked between the 3rd and 10th of February at optimal flavour ripeness at sugars at around 22 to 23.5 degrees brix and 6.2 to 7.5 g/l acid.

in the cellar : The grapes were de-stemmed, crushed and pressed to stainless steel tanks for settling overnight or whole bunch pressed after a 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 de-stemmed 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 9 months. The wine underwent malolactic fermentation. The barrels were all tight grain French oak 228 litre barrels of which 36% were new the rest were older barrels. The wine was bottled in December 2018. 30 000 bottles were produced.

TOKARA Wines | Olive Oil

Stellenbosch
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