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# Tokara Chardonnay 2017

The wine displays a brilliant pale straw colour. Aromas of ripe quince and orange blossom spring from the glass with underlying notes of fresh ginger and a hint of toasted almonds. The entry on the palate is vibrant with fresh Clementine, grapefruit and subtle ginger spice notes. The mid-palate has a creamy rounded texture, yet the wine finishes bone dry with an aftertaste of lightly 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 :** 2.2 g/l **pH :** 3.36 **ta :** 6.2 g/l
**type :** White **style :** Dry **body :** Medium **taste :** Fruity **wooded**
**pack :** Bottle **size :** 750ml **closure :** Screwcap

2019 Veritas Awards: Silver

**ageing :** Drink now through to 2022.

**in the vineyard :** The grapes for this wine originate from Tokara's property in Stellenbosch.

**about the harvest:** The vineyards crop at around 6 t/ha. The grapes were picked at optimal ripeness with sugars between 20 and 23 degrees brix and acidities ranging from 6 to 8 g/l.

**in the cellar :**
The grapes were de-stemmed, crushed and pressed 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 30% of the wine fermented in stainless steel and the rest in 228L French oak barrels 5% being new barrels. The wine spent on average 8 months in barrel ageing on the gross lees with regular lees stirring. There was no malolactic
fermentation allowed on this wine. The wine was bottled in November 2016 after stabilisation and filtration.
113 000 bottles were produced.

## TOKARA Wines | Olive Oil

Stellenbosch
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