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Tokara Méthode Cap Classique Blanc de Blanc 2017

This bubbly has a vibrant light golden hue with a green edge. The mousse is exceptionally fine and consistent. The aromas are those of lightly toasted bread, lemon sorbet and a hint oyster shell. The palate is a mouth-watering interplay between silky liquid, crystalline acidity and fine mousse. Typical flavours include freshly baked Gougère, green apple, lemon preserve and lightly toasted almond which lead to a clean focused, saline finish.

Best drunk on its own as an aperitif and perfectly suited for any celebratory occasion.



variety : Chardonnay | 100% Chardonnay
winery : TOKARA Wines | Olive Oil
winemaker : Stuart Botha
wine of origin : Elgin
analysis : **alc :** 12 % vol **rs :** 4.8 g/l **pH :** 3.04 **ta :** 8.1 g/l
type : Cap_Classique **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork

2025 Amorim Cap Classique Challenge - Trophy for Best Extended Aging
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This bubbly is made from 100% Chardonnay from grapes grown on Tokara's Elgin property, Highlands.

in the vineyard :
The soils are quartzitic in nature derived from Table Mountain Sandstone. The slope is a Northerly aspect at an altitude 425 m above sea level.

about the harvest: The vines are cropped at 6 tons per hectare. The leaves in the bunch zone are stripped to expose the fruit to sunlight to increase yellow fruit flavours and reduce acidity. The grapes were picked mid-March by hand in 2 separate pickings at sugars between 17 and 19 degrees brix and 12 to 14 g/l acid.

in the cellar : The grapes were whole bunch pressed after a night in the cold room. Only the first free run juice was pressed (500 l/tonne) to tank for overnight settling with minimal SO_2 added. The juice was racked to seasoned 228 litre barrels for fermentation. After fermentation the wine was topped and remained in barrel with regular lees stirring for maturation. The wine went through 100 % Malolactic fermentation. After which it was sulphured and left to mature further. The base wine spent a total of 5 months maturing before blending and being bottled for the second fermentation in August 2016. The resultant bubbly spent a further 87 months on the lees maturing before being disgorged and put under cork and wire hood in November 2022.

TOKARA Wines | Olive Oil

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