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Tokara Reserve Collection Stellenbosch Chardonnay 2024

This wine displays a vibrant straw colour. Aromas of lemon curd, limeskin, oatmeal and toasted almonds emanate from the glass. The wine enters the palate with bold, ripe yellow citrus flavours leading to a creamy mid-palate. There is a continuous saline focus and feeling of freshness throughout that suggests this wine will age beautifully for at least a decade.

Best served with grilled fish - roasted white meats or creamy white cheese.



variety : Chardonnay | 100% Chardonnay
winery : TOKARA Wines | Olive Oil
winemaker : Stuart Botha
wine of origin : Stellenbosch
analysis : **alc :** 14 % vol **rs :** 3.3 g/l **pH :** 3.49 **ta :** 5.8 g/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2025 Decanter Awards - Silver
2024 Veritas Awards - Gold

in the vineyard : This 100% Chardonnay is made from grapes grown on Tokara's Stellenbosch farm on the slopes of the Simonsberg. The soils are all Oakleaf from Granitic origin with varying levels of Sandstone boulders in the profile. It is a deep clay rich soil, with gravelly elements. 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 12th and 23rd of February at optimal flavour ripeness with sugars between 22 to 23.4 degrees brix and 6.1 to 8.4 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 one night's settling and subsequent racking. Only the free run juice from the best blocks is used for the Reserve Collection Chardonnay. The juice from the settled 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. 70% of the barrels were allowed to complete malolactic fermentation. The barrels were all tight grain French oak 228 litre of which 28% were new the rest were 2nd and 3rd fill barrels. The wine was bottled in December 2022. 35 566 bottles were produced.

TOKARA Wines | Olive Oil

Stellenbosch
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