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Tokara Limited Release Chenin Blanc 2024

A beautiful barrel fermented Chenin blanc, with a light golden hue - testament to its time in barrel. On the nose, aromas of preserved quince, subtle greengage, dried apricot and barley syrup. The palate embraces the aromas and is both pleasantly silky whilst remaining refreshing. A wine of balance and precision and utterly moreish, serve on its own as an aperitif or with a food pairing.

Salt and pepper squid. Pan seared scallops. Asian style chicken breast with pineapple chutney and cashew nuts.

variety : Chenin Blanc | 100% Chenin Blanc
winery : TOKARA Wines | Olive Oil
winemaker : Stuart Botha
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 8.1 g/l **pH :** 3.26 **ta :** 6.5 g/l
type : White
pack : Bottle **size :** 750ml **closure :** Cork



in the vineyard : 100% Chenin blanc from a single block on Tokara.

Oakleaf soils of decomposed granite origin with crushed rock forming a layer over the top. The slope has a South-East aspect and sits at 320 meters above sea level.

about the harvest: Handpicked on the 6th of February at optimal sugar ripeness and acidity. The grapes are packed into a cold store overnight and processed the following day. The vineyard cropped at around 6.5t/ha.

in the cellar : The grapes were whole bunch pressed with minimal skin contact. Free run and press juice components were separated and only the free run juice was used for this wine. Settling overnight took place in stainless steel tanks at 10°C, whereafter the juice was racked to barrel. Fermentation was spontaneous and took place in 400L French oak barrels – 50% of which were 1st fill. Once fermentation was complete, the wine was matured in the same barrels on its gross lees with monthly battonage, tasting and topping. Malolactic fermentation was allowed. After 6 months the wine was racked off its lees and prepared for bottling. An addition of 2% Chenin Blanc Straw wine produced from the same vineyard was added at this point to imbue generosity to the palate. The wine was bottled on the 29 of August 2024 and kept in bottle for 16 months prior to release.

TOKARA Wines | Olive Oil
Stellenbosch
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