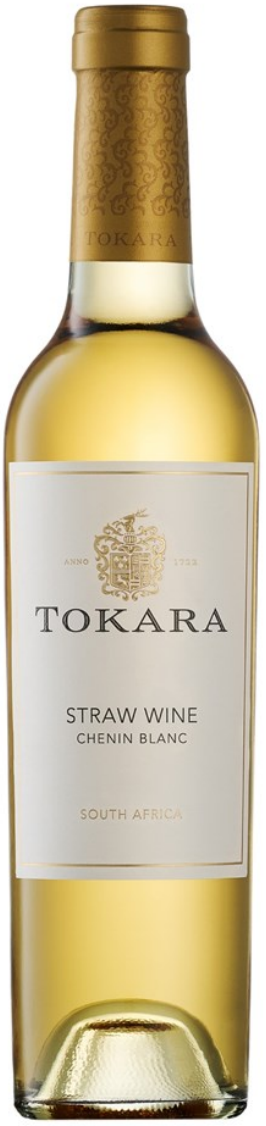
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Tokara Reserve Collection Chenin Blanc Straw Wine 2025

This wine displays a brilliant golden hue. The aromas are intense with notes of sundried mango and marmalade preserve complimented by orange blossom perfume. The palate opens with flavours of quince confiture, dried guava and wet flint. This all leads to a generous finish, rather beautifully tempered by a line of natural acidity. A delight to the senses.

Best enjoyed with Foie gras or duck liver paté on melba toast with micro greens, or with a decadent crème brulee at the end of a meal.



variety : Chenin Blanc | 100% Chenin Blanc
winery : TOKARA Wines | Olive Oil
winemaker : Stuart Botha
wine of origin : Stellenbosch
analysis : **alc :** 7.0 % vol **rs :** 368 g/l **pH :** 3.84 **ta :** 7.7 g/l
type : Dessert
pack : 0 **size :** 375ml **closure :** Cork

2026 Tim Atkin SA Special Report - 94 Points

in the vineyard : This wine is produced from Chenin blanc and a single vineyard on Tokara's home property in Stellenbosch.

The soils are deep decomposed granite, overlaid with small pebbles derived from Table Mountain Sandstone.

The aspect of this single block vineyard is South-Southwest facing at an altitude of 425m above sea level.

about the harvest: The grapes are gently hand-picked at 22.5 balling when flavours and acidities are in perfect balance. Importantly the picking is done into small, shallow crates to prevent abrasion to the skins. Freshly picked grapes are then placed on purpose-built racks in a shaded area, one layer, to begin the drying process. The grapes are inspected and turned weekly over the next 3 – 5 weeks depending on the prevailing weather conditions. Once the grapes reach a suitable level of desiccation and the flavours, sugars and natural grape acids are harmoniously balanced, they are again collected in shallow containers and delivered to the winery.

in the cellar : At the winery, they are lightly whole bunch crushed into bins and put directly into cold storage to drop the temperature to 4 degrees Celsius. following a cold soak of 24 hours, grapes are removed and pressed to extract the syrupy juice. Fermentation was initiated and took place over the period of 35 days, stopping naturally at a perfect balance of sweetness, acidity and alcohol. The wine was bottled in July 2025.

TOKARA Wines | Olive Oil

Stellenbosch
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