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Tokara Limited Release Chardonnay 2023

An exquisite barrel fermented Chardonnay, with a light golden hue - testament to its elevation in small Burgundian oak barrels. On the nose, aromas of roasted lemon and subtle ginger blossom complemented by brulee'd barley syrup. The palate embraces the aromas with delicious toasted brioche and baking spice, focussed by well poised acidity. A wine of balance and precision and utterly moreish, serve on its own as an aperitif or with a food pairing.

Pan seared scallops with prawn bisque. Lobster Thermidor or chargrilled langoustines, bisque, buttermilk and pickled fennel.



variety : Chardonnay | 100% Chardonnay
winery : TOKARA Wines | Olive Oil
winemaker : Stuart Botha
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 1.6 g/l **pH :** 3.38 **ta :** 5.3 g/l
type : White
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : 100% Chardonnay from a single block on Tokara's property on the slopes of the Simonsberg Mountain.

Oakleaf soils of decomposed granite origin with crushed rock forming a layer over the top. The slope has a North-West aspect and sits at 380 meters above sea level.

about the harvest: Handpicked on the 9th of March at 22.6 degrees brix with 6.0g/l acidity. The grapes are packed into a cold store overnight and processed the following day. The vineyard cropped at 8t/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, where after the juice was racked to barrel. Fermentation was spontaneous (using the natural yeast present on the grapes) and took place in 228L French oak barrels. 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 8 months the wine was racked off its lees and prepared for bottling. The wine was bottled on the 2nd of December 2022 and kept in bottle for 12 months prior to release. 1 420 bottles were produced.

TOKARA Wines | Olive Oil
Stellenbosch
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