



TOKARA RESERVE COLLECTION STELLENBOSCH CHARDONNAY 2015

ANALYSIS

Alc vol%	Residual Sugar	Total Acidity	pH
14.13	2.3g/l	5.9g/l	3.30

Origin: This 100% Chardonnay is made from grapes grown on Tokara's Stellenbosch farm on the slopes of the Simonsberg.

Soils: The soils are all Oakleaf from Granitic origin with varying levels of Sandstone boulders in the soil. It is a deep clay rich soil.

Slopes: The slopes vary between south-eastern to North western aspects at altitudes between 300 and 360 m above sea level.

Cropping and harvesting: The vines cropped at 7 tons per hectare. The grapes were hand picked at optimal flavour ripeness at sugars at around 22.5 to 24.0 degrees brix and 6.0 to 7.5 g/l acid.

Winemaking: The grapes were either de-stemmed and crushed and pressed to stainless steel tanks for settling overnight or whole bunch pressed after as night in the cold room with no settling and subsequent racking. Only the free run juice from the best blocks is used for the Reserve Collection Chardonnay. The juice from the de-stemmed 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 11 months. The wine underwent malolactic fermentation. The barrels were all tight grain French oak barrels of which 31% were new the rest were older barrels
21 000 bottles were produced.

TASTING NOTES

The wine has a vibrant golden straw colour.

The nose has intense aromas of lemon blossom, citrus preserve and ripe yellow fruits. The subtle oaking is evident by hints of roasted almonds and fresh toast which underpin the vibrant fruit aromas. The palate is rich and full yet amazingly fresh and mouth watering. The flavours of ripe papaya and pineapple fill the mouth while a vibrant mid-palate of lemon zest and marmalade leads to a fresh crisp finish with a hint a toasted oak.

Drink now through till 2023

Food pairing: Best served grilled fish and roasted white meats.