

ANNO 1722



# TOKARA

STELLENBOSCH

## TOKARA CHARDONNAY 2020



### ORIGIN

The grapes for this wine originate from Tokara's Stellenbosch property, as well as bought in fruit from two Stellenbosch vineyards where we have a longstanding relationship with the grape grower and specific blocks that we pick each year.

### CROPPING AND HARVESTING

The vineyards crop at around 6 t/ha. The grapes were picked at optimal ripeness with sugars between 21 and 23 degrees brix and acidities ranging from 6 to 8 g/l.

### WINEMAKING

The grapes were de-stemmed, crushed and pressed to stainless steel tanks for overnight settling, after which the juice was racked and run to barrel with some lees added back. 100% of the wine fermented in 228L French oak barrels 5% being new barrels. The wine spent 9 months in barrel ageing on the gross lees with regular lees stirring. 50% of the wine completed malolactic fermentation during barrel ageing. The wine was bottled in October 2019 after tartrate stabilisation and filtration.

110 995 bottles were produced.

### TASTING NOTES

The wine displays a brilliant pale straw colour. Aromas of yellow lemon skin and lime blossom interplay with lightly toasted brioche characters, subtle cinnamon and vanilla. The entry on the palate is vibrant with fresh sweet lime, roasted lemon, appealing chalkiness and the lightest element of ginger. The palate has a beautiful silky texture - testament to it being barrel aged on the lees – and a refreshingly dry finish.

**Food pairing:** A perfect pairing with fish and chicken dishes where lemon has been incorporated in their preparation or served as an aperitif.

Alc. Vol %

13.5%

Residual Sugar

2.4g/L

Total Acidity

6.6g/L

pH

3.36