



# TOKARA

STELLENBOSCH

## TOKARA RESERVE COLLECTION CHARDONNAY 2020 WINE OF ORIGIN STELLENBOSCH



### ORIGIN

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

### SOILS

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

### 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 between 6 and 7 tons per hectare. The grapes were hand-picked between the 5<sup>th</sup> and the 15<sup>th</sup> of February at optimal flavour ripeness with sugars between 22 to 23.4 degrees brix and 6.5 to 7.5 g/l acid.

### WINEMAKING

The grapes were de-stemmed, crushed and pressed to stainless steel tanks for settling overnight or whole bunch pressed after a night in the cold room with one night's 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 9 months. 50% of the barrels were allowed to complete malolactic fermentation. The barrels were all tight grain French oak 228 litre of which 41% were new the rest were 2nd and 3rd fill barrels. The wine was bottled in January 2021.

34 300 bottles were produced.

### TASTING NOTES

This wine displays a vibrant light straw colour. Aromas of lemon curd, honeysuckle, oatmeal and toasted brioche emanate from the glass. The wine enters the palate with bold, ripe yellow citrus flavours leading to a creamy mid-palate with subtle vanilla, star anise and toasted almond. There is a continuous saline focus and feeling of freshness throughout.

A wine of restrained power and finesse with a pH value that ensures it will age easily for a decade or more.

**Food pairing:** Best served with grilled fish - roasted white meats or creamy white cheese.

Alc. Vol %

13.5%

Residual Sugar

2.7g/L

Total Acidity

6.6g/L

pH

3.19