

ANNO 1722



TOKARA

STELLENBOSCH

TOKARA CHARDONNAY 2018



ORIGIN

The grapes for this wine originate from Tokara's properties in two different regions; namely Stellenbosch and Elgin, as well as from fruit from two Stellenbosch vineyards.

CROPPING AND HARVESTING

The vineyards crop at around 6 t/ha. The grapes were picked at optimal ripeness with sugars between 20 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 an average of 8 months in barrel ageing on the gross lees with regular lees stirring. There was no malolactic fermentation allowed on this wine. The wine was bottled in October 2018 after stabilisation and filtration. 96 300 bottles were produced.

TASTING NOTES

The wine displays a brilliant pale straw colour. Aromas of ripe quince and orange blossom spring from the glass. Lightly toasted brioche and almonds compliment these aromas. The entry on the palate is vibrant with fresh Clementine, grapefruit and subtle ginger spice notes. The mid-palate has a creamy rounded texture, yet the wine finishes pleasantly dry with a refreshing aftertaste.

Food pairing: A perfect pairing with fish and chicken dishes or served as an aperitif.

Alc. Vol %

13.5%

Residual Sugar

2.2g/L

Total Acidity

6.6g/L

pH

3.32