



# TOKARA

STELLENBOSCH

## TOKARA RESERVE COLLECTION STELLENBOSCH CHARDONNAY 2016



### 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 between 5 and 7 tons per hectare. The grapes were hand picked between the 21st and 26th January at optimal flavour ripeness at sugars at around 22 to 23 degrees brix and 6 to 7 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 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 partial malolactic fermentation. The barrels were all tight grain French oak 228 litre barrels of which 34% were new the rest were older barrels.

20 526 bottles were produced.

### TASTING NOTES

The wine displays a brilliant light golden hue. The nose is full of rich creamy notes reminiscent of a bakery in the early morning. These aromas are interlaced with white peach, honeydew melon and citrus blossom, which emanates from the glass.

The wine enters the palate with beautiful fresh citrus flavours, which lead to a mid-palate of creamy texture, which then coats the mouth with flavours of fresh bread, toasted almonds and vanilla. This all leads to a clean crisp citrus finish that lingers forever, leaving the palate refreshed.

Drink now through till 2026.

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

Alc. Vol %

13.5%

Residual Sugar

2.8g/L

Total Acidity

6.4g/L

pH

3.22