

ANNO 1722



TOKARA

STELLENBOSCH

TOKARA CHARDONNAY 2024



ORIGIN

The grapes for this wine are 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 are picked at optimal ripeness with sugars between 21 and 23 degrees brix and acidities ranging from 6 to 7 g/l.

WINEMAKING

The grapes are de-stemmed, crushed and pressed to stainless steel tanks for overnight settling, after which the juice is racked and run to barrel with some lees added back. 100% of the wine fermented in 228L French oak barrels. The wine spent 8 months in barrel ageing on the lees with regular lees stirring. Only a small component of the wine went through malolactic fermentation, ensuring a balance of freshness with a subtle creamy texture. The wine was bottled in October 2024 after tartrate stabilisation and filtration.

TASTING NOTES

The wine displays a brilliant pale straw colour. Aromas of naartjie skin and marzipan interplay with lightly toasted brioche characters, subtle cinnamon and vanilla. The entry on the palate is vibrant with fresh pink grapefruit, appealing chalkiness and the lightest note of fennel. The palate has a beautiful silky texture - testament to it being barrel aged on the lees - and a long finish.

Food pairing: A perfect pairing with apricot and almond chicken tagine, with lemon and feta couscous, or served as an aperitif.

Alc. Vol %	Residual Sugar	Total Acidity	pH
13.5%	2.6g/L	5.7g/L	3.48