



CHARDONNAY 2025



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 7 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. The wine spent 8 months in barrel ageing on the lees with regular lees stirring. 30% of the barrels went through malolactic fermentation, ensuring a balance of freshness with subtle creamy texture. The wine was bottled in November 2025 after stabilisation and filtration.

TASTING NOTES

The wine displays a brilliant pale straw colour. Aromas of lime skin and candied lemon interplay with lightly toasted brioche characters and subtle vanilla. The entry on the palate is vibrant with fresh pink grapefruit, appealing salinity and the lightest note of jasmine. 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, lemon and feta couscous, or served as an aperitif.

Alc. Vol %	Residual Sugar	Total Acidity	pH
13%	3.2g/L	5.4g/L	3.5