



## RESERVE COLLECTION CHARDONNAY 2024



### ORIGIN

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

### SOILS

The soils are all Oakleaf from granitic origin with varying levels of sandstone pebbles 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 29th of January and 16th of February at optimal flavour and ripeness with sugars between 22 to 23 degrees brix.

### 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 settled 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. 100% of the barrels completed malolactic fermentation. The barrels were all tight grain French oak 228 litre of which 27% were new the rest were 2nd and 3rd fill barrels. The wine was bottled in February 2023.

### TASTING NOTES

This wine displays a light gold colour. Aromas of lemon and lime skin, mandarin blossom and crème anglaise emanate from the glass. The wine enters the palate with ripe yellow citrus flavours leading to a silky mid-palate with a hint of caramelisation. There is a continuous saline focus and feeling of freshness throughout that suggests this wine will age beautifully for at least a decade.

### FOOD PAIRING

Best served with sole meunière, or soft-shelled crab and fennel seafood pasta.

Alc. Vol %	Residual Sugar	Total Acidity	pH
13.5%	2.15g/L	5.5g/L	3.32