



TOKARA

STELLENBOSCH

TOKARA RESERVE COLLECTION CHARDONNAY 2014



ORIGIN

100% Chardonnay. The grapes originated from TOKARA's premium vineyards on the slopes of the Simonsberg Mountain.

CROPPING AND HARVEST

The vines cropped at 7 tons per hectare. The grapes were handpicked at optimal flavour ripeness at sugars at around 22.5 to 24.0 degrees brix and 6.0 to 7.5 g/l acid.

WINEMAKING

The grapes for this wine were treated in two ways. They were de-stemmed, crushed and pressed directly to stainless steel tanks for settling overnight or whole-bunch pressed. 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 malolactic fermentation. The barrels were all tight grain French oak barrels of which 31% were new the rest were older barrels.

WINEMAKER'S TASTING NOTE

The wine has a vibrant golden straw colour. The nose has intense aromas of lemon blossom, citrus preserve and ripe yellow fruits. Subtle oak is evident by hints of roasted almonds and fresh toast which underpin the vibrant fruit aromas. The palate is rich and full yet amazingly fresh. The flavours of ripe papaya and pineapple fill the mouth while a vibrant mid-palate of lemon zest and marmalade leads to a fresh crisp finish.

Alc. 14.00 % | Residual Sugar 2.2 g/L | T.A. 6.4g/l | pH 3.35