



*At the centre of the Cape Winelands lies the Simonsberg mountain, a fynbos-rich massif, home to exceptional vineyards since the 17th century. It's on the southern slopes, with unrivaled views over False Bay to Table Mountain, that you will find TOKARA's home vineyards and olive groves.*

## 2020 CHARDONNAY

*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 HARVEST

- 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 8 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 5% being new barrels.
- The wine spent an average of 9 months in barrel ageing on the gross lees with regular lees stirring.
- 50% of the wine completed malolactic fermentation during barrel ageing.
- The wine was bottled in October 2020 after stabilisation and filtration.
- 110,995 bottles were produced.

### WINEMAKER'S TASTING NOTE:

The wine displays a brilliant pale straw colour. Aromas of fresh pineapple and apricot spring from the glass. Lightly toasted brioche characters, testament to the barrel ageing on the lees, compliment the nose. The entry on the palate is vibrant with fresh sweet lime, grapefruit and subtle ginger spice notes. The palate has a smooth texture with a refreshing finish.

### FOOD PAIRING:

A perfect pairing with fish and chicken dishes or served as an aperitif.

### ANALYTICS:

- Alc. 13.5
- Residual Sugar 2.4 g/L
- T.A. 6.6g/l
- pH 3.36



*Dreyfus, Ashby & Co.*  
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946

