



*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.*

## 2022 TOKARA RESERVE COLLECTION STELLENBOSCH CHARDONNAY

*This 100% Chardonnay is made from grapes grown on Tokara's Stellenbosch farm on the slopes of the Simonsberg Mountain Range. The soils are all Oakleaf from Granitic origin with varying levels of Sandstone boulders in the profile. It is a deep clay rich soil, with gravelly elements.*

### CROPPING AND HARVESTING

- The vines cropped between 6 and 7 tons per hectare.
- The grapes were hand-picked between the 12th and 23rd of February at optimal flavour ripeness with sugars between 22 to 23.4 degrees brix and 6.1 to 8.4 g/l acid.

### 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 9 months. 70% of the barrels were allowed to complete malolactic fermentation.
- The barrels were all tight grain French oak 228 litre of which 28% were new the rest were 2nd and 3rd fill barrels.
- The wine was bottled in December 2022. 35 566 bottles were produced.

### TASTING NOTES:

This wine displays a vibrant light straw colour. Aromas of lemon curd, limeskin, oatmeal and toasted almond emanate from the glass. The wine enters the palate with bold, ripe yellow citrus flavours leading to a creamy mid-palate. 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 grilled fish - roasted white meats or creamy white cheese.

### ANALYTICS:

- Alc. 14%, Residual Sugar 1.5 g/L, T.A. 5.7 g/l, pH 3.42



**Gilbert & Gaillard,  
Double Gold & 93 Points**

*"Light straw. Smoky and toasty nose with hints of marmalade. Palate is full and rich with a creamy texture and a finely integrated acidity. Dried citrus and lime follows from the palate. A crisp and refreshing finish. Made to age. Drink through 2030."*