



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.

2023 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 3% being new barrels.
- The wine spent an average of 8 months in barrel ageing on the gross lees with regular lees stirring.
- 80% of the wine completed malolactic fermentation during barrel ageing.
- The wine was bottled in October 2023 after stabilisation and filtration.

WINEMAKER'S TASTING NOTE:

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

ANALYTICS:

- Alc. 13.5
- Residual Sugar 2.1 g/L
- T.A. 5.8g/l
- pH 3.55



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