

Tokara Méthode Cap Classique Blanc de Blanc 2016



- Elegant and incredibly fine bubbly
- Fruity with a fine almond note
- Mineral with beautiful acidity

WINE IN DETAIL

| Article-No. | TOK-212016 |
|------------------------|---|
| Vintage | 2016 |
| Winery | Tokara |
| Grape Variety | Chardonnay |
| Bottle Top | Cork |
| Appellation | Elgin |
| Filling quantity | 0,75 l |
| Alcohol Strength | 12 % Vol. |
| Acidity | 8,1 g/l |
| Residual Sugar | 4,8 g/l |
| In the Cellar | Underwent the second fermentation in the bottle and was left on the lees for 87 months. |
| Serve at | 6-8 °C |
| Best Before | 2032 |
| Allergen | "Contains Sulphite" |
| Producer | Tokara, Helshoogte Rd, 7600 Stellenbosch, South Africa |
| Importer | CAPREO GmbH- Gildeweg 10- 46562 Voerde- Germany |
| Food Business Operator | CAPREO GmbH, Gildeweg 10, 46562 Voerde, Germany |

AWARDS

Jg. 20174.5 John Platter Stars, Tim Atkin 94 PointsJg. 2016Tim Atkin 94 Points, Veritas Silver Outstanding

GOES WITH

