



Tokara Méthode Cap Classique Blanc de Blanc 2017



- Fruity and mineral with an almond note
- Elegant, complex and very fine-pearled
- Awarded 94 points by critic Tim Atkin

WINE IN DETAIL

| | |
|------------------------|---|
| Article-No. | TOK-212017 |
| Vintage | 2017 |
| Winery | Tokara |
| Grape Variety | Chardonnay |
| Bottle Top | Cork |
| Appellation | Elgin |
| Filling quantity | 0,75 l |
| Alcohol Strength | 12,5 % Vol. |
| Acidity | 7,6 g/l |
| Residual Sugar | 4,2 g/l |
| In the Cellar | Underwent the second fermentation in the bottle and was left on the lees for 81 months. |
| Serve at | 6-8 °C |
| Best Before | 2033 |
| 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

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|----------|---|
| Jg. 2017 | 4.5 John Platter Stars, Tim Atkin 94 Points |
| Jg. 2016 | Tim Atkin 94 Points, Veritas Silver Outstanding |

GOES WITH

