

Bouchard Finlayson Blanc de Mer 2004

International Wine Challenge 2005 - Seal of Approval

Powerful but restrained. The palate is rich and creamy with a hint of green apple and melon. The finish is firm which makes the wine seem almost dry despite some residual grape sugar.

The name Blanc de Mer serves to remind one of its position with seafood. Served well chilled, it is ideal with oysters, salmon and fresh line fish.

variety : Weisser Riesling | 40% Rhine Riesling, 22% Chardonnay, 22% Pinot Noir, 16% Sauvignon Blanc

winery : Bouchard Finlayson Boutique Vineyard

winemaker : Peter Finlayson

wine of origin : Walker Bay

analysis : alc : 13.3 % vol rs : 3.1 g/l pH : 3.26 ta : 6.0 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle

Historically Blanc de Mer has been respected for its position as an entry to the Bouchard Finlayson 'entertaining in style' philosophy. It has always consisted of four or five different varieties. This vintage represents four different grape varieties. Some mid February rains reduced the Riesling & Pinot Blanc crop but in the process retained excellent fruit character, which has played handsomely into enhancing the character of this bottling.

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ageing : While the opportunity to enjoy as a fresh young wine exists, it will mature to offer good reward to those who are prepared to be patient!



Bouchard Finlayson Boutique Vineyard

Hermanus

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