

Bouchard Finlayson Crocodiles Lair / Kaaimansgat Chardonnay 2003

Selected by SAA for Premium Class

Selected by BA for First Class

Silver Medal (91/100) at Classic Wine Trophy 2004

International Wine Challenge 2005 - Seal of Approval

Wine Style Asia Awards 2005 - Gold Medal

This vintage is characterised by a tightness, showing good maturation nuances. Pear and peach flavours are mingled with smoke, vanilla and oaky lees combination which carry through to a soft creamy finish!

A natural match with poultry, casseroles and richer fish dishes!



variety : Chardonnay | 100% Chardonnay

winery : Bouchard Finlayson Boutique Vineyard

winemaker : Peter Finlayson

wine of origin : Walker Bay

analysis : alc : 14.0 % vol rs : 1.8 g/l pH : 3.31 ta : 5.8 g/l

type : White **style :** Dry **body :** Full **wooded**

pack : Bottle

Selected by SAA for Premium Class

Selected by BA for First Class

Silver Medal (91/100) at Classic Wine Trophy 2004

International Wine Challenge 2005 - Seal of Approval

Wine Style Asia Awards 2005 - Gold Medal

ageing : This vintage is described as being *enormously* complex and gloriously mouth filling; ripe with a firm minerality and hints of exotic fruit. Tastes good now but will mature well to reach great complexity with age!

in the vineyard : While historically no crocodiles existed in the lands which have since become known as the Cape Winelands, one wonders what folklore led to calling this romantic location Crocodile's Lair. Grown at a high elevation of 700 metres in a blind mountain valley behind the village of Villiersdorp their grapes are planted without irrigation, they also ripen about one month later than elsewhere in the Cape. The uniqueness of this terroir is illustrated by particularly great fruit with berries which provide a high skin to juice ratio, an ideal precursor for fine wines. The 2003 Chardonnay vintage has proven to be one of the best in the Cape in recent times. With the lowest crop level since 1996, the forecast of a superb vintage has proved to be correct.

in the cellar : Fermented in classic Burgundian fashion and then matured *sur lie* for eight months in traditional 225 litre *pieces*, with 30% being first fill barrels. Bottled and matured for fifteen months before release.

Bouchard Finlayson Boutique Vineyard

Hermanus

028 312 3515

www.bouchardfinlayson.co.za