

Bouchard Finlayson Blanc de Mer 2006

Traditionally Blanc de Mer has been a great companion to relaxed dining. This is perhaps because it does not have to answer to pre-ordained varietal norms. A situation which essentially makes it uncomplicated and an easy choice for those moments where the food and company simply call for a charismatic bottle. This year's mix is 38% Viognier, 32% Sauvignon Blanc, 13% Rhine Riesling, 9% Pinot blanc and 8% Chardonnay. These five varieties combined, offer a kaleidoscope of flavours with citrus blossom bouquets, dominated on the palate by powerful tropical flinty peach tastes. The wine is rich and inviting. The finish is not quite dry but the palate does finish with excellent length.

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

variety : Viognier | 38% Viognier, 32% Sauvignon Blanc, 13% Rhine Riesling, 9% Pinot Blanc, 8% Chardonnay

winery : Bouchard Finlayson Boutique Vineyard

winemaker : Peter Finlayson

wine of origin : Walker Bay

analysis : alc : 13.49 % vol rs : 2.9 g/l pH : 3.33 ta : 5.2 g/l

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

pack : Bottle

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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