

Bouchard Finlayson Kaaimansgat Crocodiles Lair Chardonnay 2006

Bright and fruity with green apple and citrus flavours. Enriched by guava and honeysuckle tones with vanilla and a hint of butterscotch flavour. The wine reflects a traditional mineral quality which is symptomatic of the vineyards austere terroir.

variety : Chardonnay | 100% Chardonnay

winery : Bouchard Finlayson Boutique Vineyard

winemaker : Peter Finlayson

wine of origin : Elandsbloof

analysis : alc : 13.4 % vol rs : 1.4 g/l pH : 3.63 ta : 5.6 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

2008 International Wine Challenge - Bronze

2008 Decanter World Wine Awards - Bronze

in the vineyard : The Crocodile's Lair/Kaaimansgat vineyard has played a much appreciated and valuable role in the development of our Bouchard Finlayson wine reputation. While the name is simply a fantasy arising from the crystal clear stream which runs through the property it does not detract from the thought of what could have been. Perhaps a more appropriate name should have been snow line, this owing to its 700 metre elevation. The vineyard is not irrigated which reinforces its remarkably consistent fruit quality. Fruit which ripens almost one month later than elsewhere in the Western Cape. The reason for this is due to the impact of parallel mountain ranges which reduce the length of the diurnal.

in the cellar : Fermented in classic Burgundian fashion then matured *à l'œsur lie* for eight months in traditional 225 litres press. Bottled and matured for eighteen months before release.



Bouchard Finlayson Boutique Vineyard

Hermanus

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