

Bouchard Finlayson Kaaimansgat Crocodiles Lair Chardonnay 2007

This is a great vintage where clean fruit offers a tight but full flavoured peachy wine which elicits a hint of oak, vanilla and green apple.

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 : Elandskloof

analysis : alc : 13.23 % vol rs : 2.8 g/l pH : 3.38 ta : 5.7 g/l

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

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

in the vineyard : This will be the 15th vintage of one of our most appreciated contributions to the Bouchard Finlayson label. These grapes from the Elandskloof Valley behind the village of Villiersdorp have consistently played a key role in making Bouchard Finlayson Chardonnay the respected and acknowledged label that it is.

It is located 700 meters above sea level, ripens a month later than other Cape Chardonnays and benefits enormously from cool autumn temperatures. These vineyards are not irrigated and producing small berried grapes of high skin to juice ratio, which adds extra flavour component to this delightful wine.

in the cellar : This is very much a terroir specific wine. Most vintages show enhanced mineral quality which profiles well in best French oak barrels. Fermentation is a classic Burgundian copy where the wine is matured "sur lie" for eight months in traditional 225 litre "pieces" with 25% being first fill barrels.



Bouchard Finlayson Boutique Vineyard

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