

## Bouchard Finlayson Pinot Blanc/Chardonnay 1999

The Pinot Blanc portion (54%) is barrel fermented and matured in oak for 6 months, giving it a rich and elegant structure. The Chardonnay portion is un-oaked, complementing the Pinot Blanc with strong mineral elements. Will age well. This wine is best enjoyed at the table. The rich mineral elements make it a natural match with crayfish, shrimp and other strong flavoured seafood dishes. Ideal for the red meat lover who does not drink red wine.

**variety :** Pinot Blanc |

**winery :** Bouchard Finlayson Boutique Vineyard

**winemaker :** Peter Finlayson

**wine of origin :** Walker Bay

**analysis :** alc : 13.0 % vol   rs : 2.7 g/l   pH : 3.16   ta : 6.0 g/l

**type :** White

**pack :** Bottle

**in the cellar :** Both the Domain grown Pinot Blanc and the Chardonnay are dry land farmed. The combination of dry land farming and cool growing conditions produce small grapes with great concentration of flavour. The 1999 vintage was particularly challenging, producing grapes with mineral rich flavours



### Bouchard Finlayson Boutique Vineyard

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