

Bouchard Finlayson Crocodiles Lair / Kaaimansgat Chardonnay 2011

Refreshingly crisp, packed with vibrant peach flavoured fruit and a nutty character evolving from the French oak contribution.

Enjoyed through all seasons with a wide range of dishes. Particularly chicken and other white meats and rich sea foods.

variety : Chardonnay | 100% Chardonnay

winery : Bouchard Finlayson Boutique Vineyard

winemaker : Peter Finlayson

wine of origin : Walker Bay

analysis : alc : 13.86 % vol rs : 2.2 g/l pH : 3.64 ta : 5.3 g/l

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

pack : Bottle **closure :** Cork

ageing : Will mature admirably for many years to come!

in the vineyard : I have long maintained that my wine making is a sport. Of late Bouchard Finlayson Chardonnay appears to be competing with Pinot noir to be our winning game? As much as we try to keep Pinot noir as our front runner, Chardonnay appears to say, 'catch me'. Burgundian winegrowers have been quoted as describing the Chardonnay grape to be their 'courtesan' of the wine world! This statement because Chardonnay is widely acknowledged as having adopted all the world's wine regions without apology. It's magic and seductive powers wooing producers and consumers everywhere. The enclave of Elands Kloof behind the village of Villiersdorp is where the Kaaimansgat Chardonnay grapes originate. A beautiful spot hidden away inside a blind valley, perhaps better suited to a Cinderella wine than a Courtesan wine. The mountains surrounding this vineyard present a picture of artistic delight.

This vineyard has been supplying grapes to Bouchard Finlayson for an uninterrupted twenty one years! It is located 700 meters above sea level, ripens a month later than other Cape Chardonnays and benefits enormously from cool autumn temperatures. These vines are not irrigated and producing small berried grapes of high skin to juice ratio, which adds an extra flavour component to this delightful wine.

about the harvest: The 2011 vintage was harvested later than usual, it was a small crop picked during the latter half of March where ripening was slow.

in the cellar : Fermented in classic Burgundian fashion then matured 'sur lie' for eight months. Traditionally this wine reflects a distinct mineral quality which is symptomatic of the dry land growing conditions of these vines.



Bouchard Finlayson Boutique Vineyard

Hermanus

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