

Bouchard Finlayson Chardonnay Sans Barrique 2012

This particular wine enjoys a serene palate, perhaps best described by the Japanese word "umami", which is said to emphasize the "Fifth Taste" or simply put as "delicious".

A great alternative to Sauvignon blanc. Delicately balanced with musical flavours dancing seamlessly across the palate. Hints of peach, gooseberries and gentle crisp apple tones, all combine to offer a truly excitable presentation of Chardonnay in its natural form.

An excellent accompaniment to lobster and other shell fish, or sushi!

variety : Chardonnay | 100% Chardonnay

winery : Bouchard Finlayson Boutique Vineyard

winemaker : Peter Finlayson

wine of origin :

analysis : alc : 13.50 % vol rs : 2.0 g/l pH : 3.44 ta : 5.0 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : 2012 represents another lean vintage from the famous Kaaimansgat vineyard. Small concentrated, non-irrigated grapes from twenty year old vines. These tough growing conditions have presented excellent fruit purity and natural acid balance.

about the harvest:

in the cellar : The unwooded version is arguably a greater wine making challenge than the wooded version from this magical grape. In this quest for greater character and flavour balance, the unwooded Chardonnay carries extra responsibility relying entirely on the fruit alone to achieve best results.



Bouchard Finlayson Boutique Vineyard

Hermanus

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