

Bouchard Finlayson Chardonnay Sans Barrique 2013

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 : Western Cape

analysis : alc : 13.48 % vol rs : 1.6 g/l pH : 3.53 ta : 5.0 g/l

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

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

ageing : An excellent accompaniment to lobster and other shell fish, or sushi.

in the vineyard : Vintage 2013 has proved itself to be a stellar year for white wines and our un-oaked, Sans Barrique Chardonnay captures support from those who enjoy the flinty clean character of Chablis and liked-styled wines.

The rich character of this wine stems from the clay based soils at the wonderful vineyard location of the Elandskloof Valley of Villiersdorp. Heavy clay and stony soils, non-irrigated with an excellent winter chill compliment contributes to its confirmed flavour profile.

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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