

## Bouchard Finlayson Crocodiles Lair / Kaaimansgat Chardonnay 2014

Beautifully fresh and crisp with obvious gooseberry flavours surrounded by subtle oak nuances derived from best French oak barrels where the new compliment is a notable 20%.

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

**variety :** Chardonnay | 100% Chardonnay

**winery :** Bouchard Finlayson Boutique Vineyard

**winemaker :** Peter Finlayson

**wine of origin :** Walker Bay

**analysis :** alc : 13.01 % vol   rs : 1.0 g/l   pH : 3.29   ta : 6.4 g/l

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

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

**ageing :** Drink now or enjoy waiting while it develops over five years or more!

Chardonnay continues to dominate the popularity ratings amongst the worlds' best white wines. It has a convincing ability to produce both full bodied as well as lighter styled wines but always presents a larger personality than any competition from other grape varieties.

### **in the vineyard :**

The Kaaimansgat or Crocodile's Lair vineyard is skilfully hidden away in the Elands Kloof Valley behind the village of Villiersdorp, some 80 km from Hermanus. A beautiful spot tucked away inside a blind valley, presenting an artistic setting nestled amongst majestic mountains and fit for a Hollywood movie. Its Chardonnay wines are definitely fit for a Hollywood dinner party!

Bouchard Finlayson has been linked uninterrupted to this vineyard for close on twenty four years. It is located 700 meters above sea level, ripens a month later than other Cape Chardonnays and benefits enormously from cool autumn temperatures. The vines are not irrigated and they produce small berries of high skin to juice ratio, which adds an extra flavour component to this super wine.

**in the cellar :** The 2014 vintage offered near perfect fruit with great malic acid levels which were converted through secondary fermentation to softer and more complex lactic acid, an opportunity to contribute greater complexity. Additional time and barrel maturation on the lees contributes to its distinctive creamy texture. The dry land nature of this vineyard also offers a distinctive mineral quality which allows greater maturation potential.



## Bouchard Finlayson Boutique Vineyard

Hermanus

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