

## Bouchard Finlayson Chardonnay Sans Barrique 2017

Immediate hints of clarity and spritely fruit capture the clean palate feel and taste of this wine. A host of perfumed reminders relating to apple, gooseberry, guava and sweet melon tease the taste senses while the organic compliment of lees tones adds complexity and assists with aging potential.

A shell fish delight! Happy with Sushi, summer salads and fruits of the sea!

**variety :** Chardonnay | 100 % Chardonnay

**winery :** Bouchard Finlayson Boutique Vineyard

**winemaker :** Peter Finlayson

**wine of origin :** Overberg

**analysis :** alc : 13.45 % vol   rs : 2.0 g/l   pH : 3.38   ta : 6.1 g/l

**type :** White   **style :** Dry   **body :** Light   **taste :** Mineral

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

**in the vineyard :** These grapes originate from two locations - our Estate and a unique vineyard site, located amongst the tall mountains behind the village of Villiersdorp in the Elands kloof valley, Overberg. The soils are clay-based and non-irrigated, capturing a very special terroir. Achieving the character associated with the best Chardonnay wines, usually also happens through maturing in French Oak barrels. In this instance, the Sans Barrique Cuvee enjoys no wood, which is the key to its crisp, clean personality.

Summer conditions were markedly dry which assisted in presenting a modest harvest. With the small crop collected, the corresponding quality has proved to be encouraging. In support of these dry conditions the weather remained mild which helped in achieving a top quality vintage.

**in the cellar :** Without employing any magic recipe the Sans Barrique lives up to its name in arriving through well monitored basic wine making! Fermented in stainless steel tank under ideal temperature control has led to the arrival of a well-structured, crisp, white Chardonnay, after three weeks from harvest. Under cool conditions this wine remained on its primary lees for five months where the additional contribution of yeast autolysis has provided more complexity towards the wine. Careful consideration to fruit acid balance has been a mark of its presentation prior to committing to bottle.



### Bouchard Finlayson Boutique Vineyard

Hermanus

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