

## Bouchard Finlayson Crocodiles Lair / Kaaimansgat Chardonnay 2017

The essence of capturing complexity drives the flavour profile of this Chardonnay. Structured with many layered flavour components arising from combinations of best French Oak, yeast, lees contact and finest fruit, which all reward the palate with a kaleidoscope of tastes. This pleasing palate adventure offers hints of litchi, white peach, kiwi fruit, strawberry smoothie and golden tangerine combining to generate a memorable taste experience.

Treat seriously and sip slowly! A great companion to white meat and rich seafood such as lobster bisque. Enjoy with soft cheese and mushroom risotto.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Bouchard Finlayson 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

Tim Atkin Report 2019 - 94 Points

**ageing :** Aging potential is excellent.

The Kaaimansgat or Crocodile's Lair vineyard is hidden away in the Elandsloof Valley behind the village of Villiersdorp, just 80km from Hermanus. A beautiful spot inside a blind valley nestled amongst majestic mountains. Bouchard Finlayson has been linked directly to this vineyard for close to twenty six years. It is located 700m above sea level, ripens a month later than other Cape Chardonnays and benefits enormously from cool autumn temperatures.

**in the vineyard :** Low yields, but fortunately one with positive quality results. While the summer was dry the weather remained mild and every opportunity was presented to provide the cellar with exceptional fruit quality resulting in an excellent wine.

**about the harvest:** Grapes arrived at our cellar early morning.

**in the cellar :** Grapes arrived at our cellar early morning after enjoying an overnight cold room treatment. Grapes were then pressed "whole cluster" in order to follow traditional Burgundian wine making practices. Such whole cluster pressing provides the added complexity of small amounts of flavour from the stalks and skins. The clarified grape juice was allowed to settle before initiating fermentation under controlled conditions. The next phase was to transfer fermenting must to oak casks before point of peak fermentation arrived. The wine was left in barrel (20 % new oak) for eight months and finally only removed closer to the moment of preparing for bottling.



### Bouchard Finlayson Vineyard

Overberg

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[www.bouchardfinlayson.co.za](http://www.bouchardfinlayson.co.za)