

Bouchard Finlayson Missionvale Chardonnay 2017

Styled as a food focussed wine, displaying flavours of pineapple and white pear, with the slightest hint of toasted hazelnut. A distinctively refreshing, savoury accent within its broad, yet harmonious, palate. The polished and creamy texture floats easily into a lengthy, expressive finish. Shows breed and finesse.

Soft cheese, fish pâté, Bouillabaisse or flavoured fish will all work splendidly with this vintage, as well as chicken or sushi dishes.

variety : Chardonnay | 100 % Chardonnay

winery : Bouchard Finlayson Boutique Vineyard

winemaker : Chris Albrecht

wine of origin : Overberg

analysis : alc : 13.84 % vol rs : 1.8 g/l pH : 3.31 ta : 5.6 g/l

type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**

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

Tim Atkin Report 2019 - 93 Points

The Hemel-en-Aarde Valley and its associated terroir has proven itself to be one of the Cape's most treasured Chardonnay locations. The name Missionvale stems from the mission hospital established on the domain property in the early 19th Century. All grapes are harvested from this Estate to create one of the finest Chardonnays.

in the vineyard : A more than respectable vintage, reflecting drier conditions with corresponding healthy fruit of balanced maturity. Concentration is arguably the characteristic signature of this harvest where fuller bodied wines can be expected. Early harvesting of a relatively small crop ensured that the grapes were harvested at optimal ripeness.

in the cellar : Our Chardonnay vineyards are planted exclusively to the 95 clone – particularly successful in the Hemel-en-Aarde and known for its structural intensity. Bunches are pressed without crushing and settled overnight, before being transferred to French oak barrels. Here temperatures are monitored during the peak of fermentation, while the lees is left undisturbed and only partial malo-lactic fermentation permitted – in order to retain freshness. A third new oak was employed and maturation on primary lees took place for nine months



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