

Bouchard Finlayson Missionvale Chardonnay 2000

The International Wine & Spirit Competition 2002 - Bronze

Clean, pure, vibrant and powerful, yet delicate with subtle pear, lemon and cantaloupe flavours. Not overly full bodied but with an incredibly well balanced finish which is quite racy and morish! In keeping with our philosophy, this wine is best enjoyed at the table. Delicious with scallops, crustaceans, monkfish and other rich flavoured fish. Also delicious with soft cheeses at the end of a meal.

variety : Chardonnay | Chardonnay

winery : Bouchard Finlayson Boutique Vineyard

winemaker : Peter Finlayson

wine of origin : Walker Bay

analysis : alc : 12.50 % vol rs : 2.4 g/l pH : 3.36 ta : 6.8 g/l

type : White

pack : Bottle closure : Cork

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in the vineyard : Domain grapes produced on the vineyards finest Chardonnay *terroir*.

about the harvest: A difficult vintage where careful selection of healthy grapes was enforced through the damaging result of a severe hailstorm on 21st December 1999. This caused a reduced crop which has predictably enhanced the quality component of the wine. Grape sugars of less than 23° Balling illustrate the winemaking philosophy of not producing rich overripe Chardonnays, but rather capturing the style of wines, which will age well - as practiced in the classic Burgundian white wine preparations.

in the cellar : Bottled after six months in barrel with 30% new barrel compliment.



Bouchard Finlayson Boutique Vineyard

Hermanus

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