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Bouchard Finlayson Kaaimansgat Crocodiles Lair Chardonnay 2018

Sleek and refined, a most enjoyable spicy lemon drop aroma complexity announces white peach, nectarine and pear flavour delight. A refreshing salinity graces a lasting finish.

Serve with pan-fried May Porcini mushrooms on bruschetta, freshly boiled West Coast Rock Lobster tail dipped in lemon aioli or simply from your favourite Chardonnay glass in good company.



variety : Chardonnay | 100% Chardonnay
winery : Bouchard Finlayson Boutique Vineyard
winemaker : Peter Finlayson
wine of origin : Elandskloof
analysis : **alc :** 13.66 % vol **rs :** 2.9 g/l **pH :** 3.38 **ta :** 6.0 g/l **va :** 0.6 g/l **so2 :** 89 mg/l
type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2019 Tim Atkin Report - 94 Points
2020 Old Mutual Trophy Wine Show
2020 Tim Atkin Report - 95 Points

ageing : Aging potential is excellent.

The Kaaimansgat or Crocodile's Lair vineyard is hidden away in the Elandskloof 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. The vines are not irrigated and they produce small berries of high skin to juice ratio, which adds an extra flavour component to this superior wine.

in the vineyard : Yet another low yielding vintage from this very consistent vineyard. Fruit health however proved to be excellent with the smaller bunches providing great flavour concentration. The first pick was as early as the last day in February and continued over the next two weeks.

about the harvest: Harvest is invariably an exciting time awash with smells emanating from every corner of the winery.

in the cellar : Harvest is invariably an exciting time awash with smells emanating from every corner of the winery, but few can rival the magical smell of fermenting Chardonnay in oak barrels. Bunches are added to the press intact and the juices extracted from the berries by long and gentle pressing, yielding more clarity and flavour complexities. Fermentation happens in oak barrels varying in age between new and fifth fill and typically lasts for a week. Thereafter, depending on vintage needs, a proportion of the barrels are prevented from completing malo-lactic fermentation, thus retaining palate freshness and gaining fruit focus. The final blend is racked from barrel following eight months maturation without any stirring of the lees and bottled with a light filtration.

Bouchard Finlayson Boutique Vineyard

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