

## Bouchard Finlayson Missionvale Chardonnay 2018

Invitingly rich, with textbook mineral intensity slicing through bright peach and fresh grapefruit flavours. Exhibits ginger and nutmeg spiced notes. Balanced beams of oak and fruit complexities are focused by a refreshing lemon rind finish. Lingers effortlessly.

Scallops with French celeriac & granny smith apple puree. Whole Cape Salmon on the braai, liberally basted with garlic butter, or freshly shucked oysters.

**variety :** Chardonnay | 100 % Chardonnay

**winery :** Bouchard Finlayson Boutique Vineyard

**winemaker :** Chris Albrecht

**wine of origin :** Hemel-en-Aarde Ridge

**analysis :** alc : 13.35 % vol rs : 2.7 g/l pH : 3.28 ta : 5.5 g/l va : 0.60 g/l so2 : 62 mg/l

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

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

Tim Atkin MW, South Africa Special 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 :** Vintage 2018 commenced on the 8th February. Fruit quality proved to be excellent and cropping levels were encouraging, this in spite of drought conditions being the talk of the day. Fortunately, our Hemel-en-Aarde region is blessed with a distinctive micro-climate which defied the predictors of poor expectations. The few rain showers received during the vintage was a positive experience and added to the calibre of the vintage.

**about the harvest:** Hand-picked bunches are pressed without crushing and settled overnight.

**in the cellar :** Hand-picked bunches are pressed without crushing and settled overnight, before being transferred to French oak barrels for fermentation. A third new oak was employed, including some 350L barrels to complement the traditional 228L barrels. 10% of the bottling was fermented in Terra Cotta Amphora, which afforded the winemaking team an opportunity to fine-tune the volume of tension. Apart from 9 months in oak, elevage was completed by a 2 month resting period in tank, prior to bottling in January 2019.



### Bouchard Finlayson Boutique Vineyard

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