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Bouchard Finlayson Blanc de Mer 2019

Wave upon wave of refreshing pineapple and apricot fruit purity, packed with floral perfume. Silken richness and elegance combine to entice the senses. A lemony persistence, with saline highlights, makes for an appealing finish. Great now, but will develop additional complexity.

Effortless drinking qualities make the Blanc de Mer a popular aperitif, however it's suitability to fresh seafood is unmatched - think Thai red prawn curry, bouillabaisse or simply oysters. The wine will also complement any picnic basket, packed for a whale watching excursion around the world renowned Walker Bay.



variety : Riesling | 69% Riesling, 20% Viognier, 9% Chardonnay, 2% Sauvignon Blanc
winery : Bouchard Finlayson Boutique Vineyard
winemaker : Chris Albrecht
wine of origin : Cape South Coast
analysis : **alc :** 13.06 % vol **rs :** 3.8 g/l **pH :** 3.20 **ta :** 6.8 g/l **va :** 0.38 g/l **so2 :** 90 mg/l
type : White **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

Blanc de Mer offers more than it portrays and its Riesling pedigree boasts lots of strong personality. It is an unusual blend from the Cape where Riesling is virtually unknown as a blending partner. The name Blanc de Mer translates to 'white of the sea'. Inspired by the estate's close proximity to our coastal town Hermanus where the Southern Right whales come to calve during the months of late winter towards the end of spring.

about the harvest: Vintage 2019 will long be remembered for the raging wild fire that swept across the Hemel-en-Aarde Valley on the 11 January - less than three weeks before the first grapes were picked. We were fortunate not to be majorly impacted and brought in a healthy, yet slightly lighter crop. The reduced yield being the result of milder than normal winter temperatures. Weather conditions remained cool and relatively dry throughout February and March.

in the cellar : Harvested with a focus on vibrant freshness, our Riesling vineyards lay a linear foundation for the eventual blend. As a counter-point, Viognier from an elevated Elgin site is permitted to ripen fully - to the point where this cultivar develops its characteristic floral fragrance. Both components are fermented cool and matured separately in steel tanks, until blended in unison, with the mediating role of Chardonnay.

Bouchard Finlayson Boutique Vineyard

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