

Bouchard Finlayson Sans Barrique Chardonnay 2019

Bottled finesse. Delicate green apple, umami and flinty notes on perfectly balanced, bright and refreshing acidity. Effortless density coats the palate on entry and focusses its energy towards the finish.

Another versatile offering, equally suitable with appetisers or main course. Works really well with creamy mushroom pastries, goats cheese or a smooth vegetable soup. Simply grilled or poached fish with butter and parsley. Moules marinières

variety : Chardonnay | 100 % Chardonnay

winery : Bouchard Finlayson Boutique Vineyard

winemaker : Chris Albrecht

wine of origin : Elandskloof

analysis : alc : 13.46 % vol rs : 1.6 g/l pH : 3.46 ta : 5.7 g/l va : 0.33 g/l

type : White **style :** Dry **body :** Light **taste :** Mineral

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

ageing : This wine shows great promise and will reward further cellaring.

in the vineyard : These grapes originate solely from a unique vineyard site, located amongst the tall mountains behind the village of Villiersdorp in the Elandskloof valley, Overberg. The vineyards are planted at elevation in clay-based soils and receive low sunlight hours, capturing a very special terroir. The Sans Barrique Cuvée enjoys no wood, which is the key to its crisp and clean personality, reflecting a pure Chardonnay fruit profile.

in the cellar : A major benefit of our long-standing relationship with the grower, who mainly farms apples, is receiving a truckload of chilled grapes, early in the morning. Bunches are pressed and transferred to tank for cold settling over 36 hours. Only the clarified juice is fermented in stainless steel, where a long, cool fermentation encourages the development of a full spectrum of flavours. The wine undergoes no malo-lactic fermentation, adding further to its fresh appeal, with a 6month maturation period 'sur lie' building a rich element into the palate.



Bouchard Finlayson Boutique Vineyard

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