

Bouchard Finlayson Missionvale Chardonnay 2019

Elegantly rich, yet seductive, the wine compounds flavours of juicy pineapple, pear and toasted hazelnuts. Broadly expansive with clove and nutmeg neatly wrapped around a refreshing seashell core. Fine harmony – drink through 2023.

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 : 13.48 % vol rs : 2.3 g/l pH : 3.46 ta : 5.4 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 2019 will long be remembered for the raging wild fire that swept across the Hemel-en-Aarde Valley on 11 January – less than three weeks before the first grapes were picked. We were fortunate not to be severely impacted and brought in a healthy, although significantly lighter crop. Chardonnay is particularly sensitive to warmer spells during winter, which activates premature budding. Sunny conditions during July 2018 resulted in unprecedented uneven growth and ripening. Weather conditions remained cool and relatively dry throughout February and March

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

in the cellar : Harvesting was based on individual bunch ripeness, rather than the usual vineyard average, necessitating up to three picks per vineyard. Fermentation of the clear juice commences spontaneously in oak, before inoculation midway to ensure complete dryness. 5% 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 8 months in oak, elevage was completed by a 2 month resting period in tank, prior to bottling in January 2020.



Bouchard Finlayson Boutique Vineyard

Hermanus

028 312 3515

www.bouchardfinlayson.co.za