

Bouchard Finlayson Missionvale Chardonnay 2020

Light golden-green hued. Enticing scents of lemon curd and hay filled by white peach, juicy melon and salted almond. Detailed and layered spine of vibrant acidity evoke images of a sun drenched beach. Concludes in a long creamy finish. Best from 2022 to 2025.

A creamy prawn stroganoff will complement the texture of the wine, while a simple Waldorf salad remains a favourite. Fresher styled cheeses, like grilled halloumi or chevre.

variety : Chardonnay | 100 % Chardonnay

winery : Bouchard Finlayson Boutique Vineyard

winemaker : Chris Albrecht

wine of origin : Hemel-en-Aarde Valley

analysis : alc : 13.61 % vol rs : 1.4 g/l pH : 3.33 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 :** 0 **closure :** Cork

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 : Four estate vineyards, planted between 1999 and 2010, contribute to this wine. Regardless of the yeast strain responsible for fermentation, we experienced remarkably high rates of sugar to alcohol conversion during this vintage – a favourable outcome, as the potential alcohols seemed low initially. Only 2% of the cuvee was amphora fermented, a result of the freshness captured in the wooded portions. Matured sur lie for 9months in French oak. Bottled with light filtration in February 2021.

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

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