

Bouchard Finlayson Sauvignon Blanc 2021

Seductive bouquet of tropical fruits, lemon and the slightest hint of black currant. The entry is smooth and welcoming with a dry, refined core accentuated by a refreshing lift. Layered mineral complexity leaves a lasting impression. Serve chilled and enjoy as the wine unfolds in your glass.

Springbok and chakalaka curry bread, Waldorf salad, grilled fresh Yellowtail or whenever refreshment of the palate is needed.

variety : Sauvignon Blanc | 86% Sauvignon Blanc, 14% Semillon

winery : Bouchard Finlayson Boutique Vineyard

winemaker : Chris Albrecht

wine of origin : Hemel-en-Aarde Valley

analysis : alc : 12.86 % vol rs : 1.5 g/l pH : 3.12 ta : 6.8 g/l va : 0.37 g/l so2 : 103 mg/l

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

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

Sauvignon Blanc is arguably our least known wine but surprises us by being our most successful label in terms of volume sales; and is certainly South Africa's best performing white wine. Our geographic location, lying within five kilometers of the cool Atlantic Ocean, offers the most ideal temperature zone of the Cape. Added to this, the heavy shale clay soil that typifies the Hemel-en-Aarde Valley lends an inviting tropical tone to the flavour profile of this vintage.

in the vineyard : It's been remarked before how the weather, during recent odd vintages, seems to behave to the benefit of local vintners. 2021 followed this pattern of 2019, 2017 and 2015. Yields varied significantly between cultivars and apart from a big rain event on 14 March, dry and cool conditions prevailed during picking. Phenolic ripeness outperformed sugar accumulation in the berries, resulting in juices with low potential alcohol and balanced natural acidities.

about the harvest: A total of seven estate vineyards, planted on both clay shales and Table Mountain sandstone, contribute to this wine. Earlier pickings offer a fresh backbone to the blend, while those that ripened further impart flavourful and mouth filling generosity.

in the cellar : As soon as the grapes are delivered to the cellar, they are crushed, destemmed and lightly pressed. Following a long and cool fermentation of only the free-run portion, textural development is encouraged by a significant period of maturation on lees (sur lie).



Bouchard Finlayson Boutique Vineyard

Hermanus

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