

## Bouchard Finlayson Blanc de Mer 2020

Delicate peach and floral flavours are in perfect harmony with citrus-infused waxy fullness. The wine flows easily from a bright and clean entry to the long, tangy finish. Invigorating acidity gives structure to well-rounded mid-palate. 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 | 64% Riesling, 19% Viognier, 17% Chardonnay

**winery :** Bouchard Finlayson Boutique Vineyard

**winemaker :** Chris Albrecht

**wine of origin :** Cape South Coast

**analysis :** alc : 12.96 % vol rs : 3.5 g/l pH : 3.22 ta : 6.1 g/l va : 0.38 g/l so2 : 90 mg/l

**type :** White **style :** Dry **body :** 0 **taste :** 0 **vegetarian**

**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.

**in the vineyard :** Spring 2019 saw ideal weather conditions during flower and fruit set, heightening expectations for the upcoming vintage. However, our hopes were soon challenged by the atypical and unstable weather presented early in the New Year. Fortunately, dry conditions set in as soon as harvest commenced, with the crop remaining healthy. Volumes recovered slightly from the light 2019 vintage and all-round, unexpectedly positive, fruit-quality was delivered to the cellar.

**in the cellar :** This blend has a rich history since first blended in the early 90's. A range of aromatic cultivars has made appearances over the years, including Kerner, Gewurztraminer, Pinot Blanc and Chenin Blanc. It was, however the clean, racy lines of Weisser Riesling, in combination with a perfumed and viscous presence of Viognier that prevailed as the components of choice. 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

Hermanus

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