

Bouchard Finlayson Sans Barrique Chardonnay 2021

Lively and refreshing, with great definition of seamless floral and citrus fruit notes. Crisp and fine on the palate with the slightest hint of nutty spice. This vineyard's trademark finesse on obvious display. This wine shows great promise and will reward with further cellaring.

Another versatile offering, equally suitable with appetisers or main course. Works exceptionally well with creamy mushroom pastries, goat's cheese or a smooth vegetable soup. Delightful with simply grilled or poached fish with butter and parsley or with moules marinière.

variety : Chardonnay | 100 % Chardonnay

winery : Bouchard Finlayson Boutique Vineyard

winemaker : Chris Albrecht

wine of origin : Cape South Coast

analysis : alc : 12.84 % vol rs : 2.5 g/l pH : 3.27 ta : 6.9 g/l va : 0.33 g/l

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

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

2023 Decanter Award - Silver

ageing : Enjoy now until 2026.

in the vineyard : These grapes originate solely from a unique vineyard site, located amongst the tall mountains behind the village of Villiersdorp in the Elandsbloof 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.

about the harvest: 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.

in the cellar : Bunches are pressed whole and transferred to tank for cold settling over 36 hours. As with our wooded Chardonnays, the juice is intentionally left to start fermentation spontaneously, thus obtaining significant benefit from the natural occurring micro-flora. The wine undergoes no malolactic fermentation, adding further to its fresh appeal, with a six-month maturation period 'sur lie' building a rich element into the palate.

Bouchard Finlayson Boutique Vineyard

Hermanus

028 312 3515

www.bouchardfinlayson.co.za

