Bouchard Finlayson Kaaimansgat Crocodiles Lair Chardonnay 2022

Initially reveals sun-dried hay, peachy stone fruit and a dusting of toasted almond shavings. The hallmark creamy citrus fruit flavours build in volume towards a succulent and effortless textural finish. Remains refined and delicate in nature by a balanced tension. Sublime definition. Drink now through 2025.

The richness of the wine works very well with a mild tandoori salmon and coriander chutney. Leafy herb salad with a light drizzle of miso dressing. Classic avocado ritz.



variety : Chardonnay | 100% Chardonnay
winery : Bouchard Finlayson Boutique Vineyard
winemaker : Peter Finlayson
wine of origin : Elandskloof
analysis : **alc :** 13.62 % vol **rs :** 2.2 g/l **pH :** 3.26 **ta :** 7.1 g/l **va :** 53 g/l **so2 :** 104 mg/l
type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

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TheKaaimansgatorCrocodile'sLairvineyardishiddenawayintheElandskloofValley behind the village of Villiersdorp, just 80km from Hermanus. A beautiful, blind valley nestled amongst majestic mountains. Bouchard Finlayson has been linked directly to this vineyard for thirty vintages. It is located 700m above sea level, ripens a month later than other Cape Chardonnays and benefits enormously from cool autumn temperatures. The name of the vineyard is derived from the mispronounced name of the original settler–a Dutchman Kwaaiman.

in the vineyard : The elevation at which these vineyards grow, play a significant role in the resulting wine. At 800m above sea level, berries tend to be smaller and skins thicker. Lower juice recoveries can be expected, however, fruit flavours are abundant and the vintage consistency remarkable.

in the cellar : Fermentation occur in barrel and initiate spontaneously by indigenous yeast populations. Maintaining temperatures below 25 degrees Celsius is key in the preservation of fruit freshness. Bottling in January 2023,the first in amber or dead leaf bottles, adding an additional layer of protection against light degradation.

Bouchard Finlayson Boutique Vineyard

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