

Bouchard Finlayson Sans Barrique Chardonnay 2022

Tight mineral approach at first which opens to succulent citrus zest and pithy grapefruit interest. Pear and Granny Smith apple flavours abound. A balanced and refreshing acidity maintains a vibrant edge. Bright and inviting, this wine possesses sufficient concentration to develop layered complexities in bottle.

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 : 12.94 % vol rs : 2.4 g/l pH : 3.42 ta : 6.2 g/l va : 0.33 g/l

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

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

ageing : Drink now until 2028.

in the cellar : Bunches are pressed whole and transferred to tank for cold settling over 36 hours. Only the clarified juice is fermented in stainless steel, where a long, cool fermentation encourages the development of a full spectrum of flavours. The wine undergoes no malolactic fermentation, adding further to its fresh appeal, with a 6 month maturation period 'sur lie' building a rich element into the palate. Apart from a small percentage of estate-grown fruit, included for added depth and complexity, the majority of this wine is from the Elandskloof ward.



Bouchard Finlayson Boutique Vineyard

Hermanus

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