

Bouchard Finlayson Sans Barrique Chardonnay 2023

Intense ripe pear and zesty lemon peel aromas, seamlessly interwoven with floral overtones. Crystalline substance and a piercing pocus, that drives a seemingly endless finish. The wine exhibits fine harmony.

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 : 12.17 % vol rs : 2.2 g/l pH : 3.26 ta : 7.5 g/l va : 0.27 g/l

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

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

2025 Platter's Wine Guide - 4.5 Stars

ageing : Drink 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: Moderate and mild winter weather conditions were experienced, with average rainfall, which continued into spring and early summer. These conditions, ideal for slow and even ripening, were interrupted during the middle of December, with the arrival of some refreshing showers. January saw a continuation of dry and cool conditions, coinciding neatly with an earlier maturity of those cultivars that usually ripen first. During the third week of February, however, a massive 80mm downpour, had set the tone for the rest of the vintage. by the last day of picking, 240 mm had fallen since harvest started. A rigorous selection of only ripe and healthy bunches is critical.

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 Elandsbloof ward.



Bouchard Finlayson Boutique Vineyard

Hermanus

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