

Bouchard Finlayson Blanc de Mer 2024

Lifted and perfumed in style. Striking rosewater, tangerine and orange blossom flow from the glass. The complex and layered palate reveal fresh-cut apple, dried apricot and pickled ginger, flanked by subtle sea salt. Supple, yet refreshing with a well-balanced finish. Expect the wine to build a textural element, as the Riesling component finds its voice

Effortless drinking qualities make the Blanc de Mer a popular aperitif, however its suitability to fresh sea food is unmatched – think Thai red prawn curry, bouillabaisse or simply oysters.

variety : Riesling | 67% Riesling, 19% Viognier, 14% Chardonnay

winery : Bouchard Finlayson Boutique Vineyard

winemaker : Chris Albrecht

wine of origin : Cape South Coast

analysis : alc : 13.08 % vol rs : 4.4 g/l pH : 3.14 ta : 6.6 g/l va : 0.34 g/l so2 : 108 mg/l

type : White

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 Walker Bay, where the Southern Right whales come to calve during the late winter months until the end of spring.

in the vineyard : Good rainfall was received during winter, but unfortunately wet conditions continued into the growing season - the cumulative summer precipitation nearly equalling the annual average. On Heritage weekend of 24 September, historic maximum rainfall data was revised when a massive 196mm event caused devastating flooding and landslides across the region. Wet and windy conditions prevailed during flower, reducing yields on most cultivars. Fortunately, the inclement weather dissipated before the onset of harvest, allowing ripeness to progress unhindered on the small and concentrated crop.

about the harvest: Picking started in the second week of February, but in a very congested fashion, as ripening of various cultivars converged towards the first week of March.

in the cellar : While estate-grown Riesling forms the majority of this unique blend, Viognier from a well-established vineyard in Paarl made another appearance. The fruit arrived ripe and healthy - beautifully complementing the steely acidity of our own grapes. All bunches were fully destemmed before pressing and were allowed a cool fermentation in stainless steel. A portion of whole-bunch pressed Chardonnay, also seeing no oak, completed the blend. The wine was bottled in June 2024.

Production: 2992 x 12 bottle cases

Bouchard Finlayson Boutique Vineyard

Hermanus

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