

Bouchard Finlayson Sauvignon Blanc 2024

An explosive nose combines fig and gooseberry aromas alongside a hint of thyme. The fleshy texture and flavourful palate of green apple and sliced grapefruit is kept in balance by fine refreshing lines. Satisfying fruit weight and lemony concentration leads to a seamless finish. Serve chilled and enjoy as the wine unfolds in your glass

Citrus cured white fish with a burnt orange gel. Simple garden salads. Grilled asparagus or zucchini, topped with chopped parsley, is a great match for our Sauvignon Blanc.

variety : Sauvignon Blanc | 87% Sauvignon Blanc, 13% Semillon

winery : Bouchard Finlayson Boutique Vineyard

winemaker : Chris Albrecht

wine of origin : Walker Bay

analysis : alc : 13.26 % vol rs : 3.1 g/l pH : 3.21 ta : 6.5 g/l va : 0.36 g/l so2 : 114 mg/l

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

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

Sauvignon Blanc is arguably our least known wine but surprises us by being our most successful label in terms of volume sales; and is certainly South Africa's best performing white wine. Our geographic location, lying within five kilometers of the cool Atlantic Ocean, offers the most ideal temperature zone of the Cape. Added to this, the heavy shale clay soil that typifies the Hemel-en-Aarde Valley lends an inviting tropical tone to the flavour profile of this vintage.

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 : Hand-picked grapes are delivered to the winery without delay, where it is destemmed and crushed before being loaded into the presses. Once the berries are broken, the juice is protected from oxidation and the resulting loss of delicate flavour precursors, by blanketing under carbon dioxide. The initial 63% juice recovered is kept separate and only this 'free-run' component is considered for the final blend. These juices contain less phenols and result in bright and crisp wines with pure fruit expression and an improved ability to age. Fermentation temperatures range from a cool 13 degrees centigrade to a balmy 20 degrees centigrade, allowing for the development of various aroma and flavour complexities. Bottled in June 2024.

Production: 3354 x 12 bottle cases



Bouchard Finlayson Boutique Vineyard

Hermanus

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