

Bouchard Finlayson Missionvale Chardonnay 2023

Reserved at first, slowly releasing aromas of concise lemon rind, grilled pineapple and white flower. The palate is linear in profile, yet sufficiently textural, courtesy of an underlying macadamia nut intensity. Graceful and finely balanced, the wine is centred around a mouth-watering oyster shell core.

A creamy prawn stroganoff will complement the texture of the wine, while a simple Waldorf salad remains a favourite. Fresher styled cheeses, like grilled halloumi or chevre.

variety : Chardonnay | 100% Chardonnay

winery : Bouchard Finlayson Boutique Vineyard

winemaker : Chris Albrecht

wine of origin : Hemel-en-Aarde Valley

analysis : alc : 12.88 % vol rs : 1.9 g/l pH : 3.42 ta : 5.3 g/l va : 0.46 g/l so2 : 95 mg/l

type : White **style** : Dry **body** : Full **taste** : Fragrant **wooded** **vegetarian**

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

2025 Platter's Wine Guide - 4.5 Stars

ageing : Crafted for the long haul – enjoy through 2028.

The Hemel-en-Aarde Valley and its associated terroir has proven itself to be one of the Cape's most treasured Chardonnay locations. The name Missionvale stems from the mission hospital established on the domain property in the early 19th Century. All grapes are harvested from this Estate to create one of the finest Chardonnays.

in the vineyard : Moderate and mild winter weather was experienced, with average rainfall, which continued into spring and early summer. These conditions, ideal for slow and even ripening, was 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, 240mm had fallen since harvest started. Rigorous selection of only ripe and healthy bunches, proved critical. Most vineyards cropped lower than the long-term average, mostly due to adverse flowering conditions.

in the cellar : Grape bunches were pressed whole and juice racked to barrel following a short settling period, without enzyme. These pre-fermentation practices are deliberately oxidative and result in wines that mature without loss of its fresh green tint. Indigenous yeast populations initiate fermentation spontaneously within a few days. Matured sur lie in French oak for 9 months, of which 30% was new. 11% of the final cuvee was fermented and matured in terra cotta amphora. Bottled with light filtration in January 2024.

Production: 399 x 12 bottle cases

Bouchard Finlayson Boutique Vineyard

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