

Bouchard Finlayson Sans Barrique Chardonnay 2024

Excellent presented aromas of green apple, jasmine flower and citrus rind. An inviting creamy entry and bright acidity are well balanced by hits of hay and lemon pitch complexity. Elegance and precision.

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 : 13.32 % vol rs : 2.0 g/l pH : 3.17 ta : 6.9 g/l va : 0.27 g/l

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

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

ageing : Drink now until 2027.

in the vineyard : These grapes originate solely from a unique vineyard site, located amongst the tall mountains behind the village of Villiersdorp in the Elandsloof 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: Good rainfall was received during winter, but unfortunately wet conditions continued into the growing season - the cumulative summer precipitation nearly equaling the annual average. On Heritage weekend of 24 September 2023, 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 the harvest, allowing ripeness to progress unhindered on the small, concentrated crop. 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 : A major contributor to the success of this wine, lies in the origin of the fruit. The hillside Overberg vineyard is situated 700m above sea-level and produce bunches with small concentrated berries, responsible for the wine's typical spicy richness. Fermented at low temperature in stainless steel and matured without any oak contact. A small amount of Hemel-en- Aarde Valley Chardonnay was added to broaden the fruit profile.



Bouchard Finlayson Boutique Vineyard

Hermanus

028 312 3515

www.bouchardfinlayson.co.za