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Bouchard Finlayson Kaaimansgat Crocodiles Lair Chardonnay 2024

This vintage continues to high-light the vineyard's remarkable and consistent textural expression. Explosive citrus and succulent apricot fruit flavours engage the palate and drives an exhilarating fresh persistence. Excellent length. Nuanced and layered, however, it will reward furthe patience in spades.

The richness of the wine works very well with a mild tandoori salmon and coriander chutney. Leafy herb salad with a light drizzle of miso dressing. Classic avocado ritz.



variety : Chardonnay | 100% Chardonnay
winery : Bouchard Finlayson Boutique Vineyard
winemaker : Chris Albrecht
wine of origin : Elandskloof
analysis : **alc :** 13.5 % vol **rs :** 3.0 g/l **pH :** 3.25 **ta :** 5.9 g/l **va :** 0.55 g/l **so2 :** 86 mg/l
type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2025 James Suckling Top 100 Wines of SA - #28 (93 Points)

ageing : Drink now through 2029.

The Kaaimansgat or Crocodile's Lair vineyard is hidden away in a beautiful valley, nestled amongst majestic mountains, just 80 km from Hermanus. Bouchard Finlayson has been linked directly to this vineyard for more than thirty vintages. It is located 700m above sea level, ripens a month later than other Cape Chardonnays and benefits enormously from cool autumn temperatures. The name of the vineyard is steeped in mystery. According to local lore, escaped slaves from nearby Franschoek under the leadership of 'Kwaaiman', first settled here.

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. 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.

about the harvest: Another healthy and impressive crop, notwithstanding the challenging growing conditions that marked the vintage.

in the cellar : Chardonnay juice, freshly liberated from the hand-picked bunches, is deliberately exposed to a limited amount of oxygen prior to fermentation. This action is taken to remove undesired phenolics and contribute to a bright and fresh wine. The majority of the maturing wine was permitted to undergo malo-lactic fermentation, striking a perfect balance between palate weight and purity. Matured in French oak for 8 months, with a 22% new component. Bottling in January 2024.

Bouchard Finlayson Boutique Vineyard

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