

Bouchard Finlayson Missionvale Chardonnay 2024

Complex aromatic layers of fresh hay, ripe melon and quince fruit are neatly framed by an elegant vanilla veneer. A bright and expansive palate, focussed around a pithy, wet stone interest, slowly reveal hazelnut and citrus blossom. The finish extends with delicately spiced lees notes. Comforting, like familiar music.

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 : 13.0 % vol rs : 1.9 g/l pH : 3.43 ta : 5.5 g/l

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

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

ageing : Best from 2026 until 2030.

The Hemel-en-Aarde Valley and its associated terroir, continues to prove 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 : Whether you refer to them as wild, ambient, indigenous, spontaneous or even ethnic fermentations, microflora responsible for these alcoholic conversions occur naturally in vineyards and has been a hot topic for some time. Understanding and managing potential risk factors that exist with this approach to winemaking, is key to its successful implementation. The flavour complexities associated with multiple dominant yeast strains during fermentation has proven to be very exciting and now account for up to 90% of this wine. Matured in French oak for 8 months, of which 25% was new. 12% of the final cuvée was fermented and matured in terra cotta amphora. Bottled with light filtration in May 2025.



Bouchard Finlayson Boutique Vineyard

Hermanus

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