

Bouchard Finlayson Sauvignon Blanc 2025

Layers of fresh pear, grapefruit and orange blossom unfurl as glimpses of lemongrass and sage complexities appear. The palate shows a dominant wet stone salinity that carries a persistent and composed finish. Well balanced and sufficiently structured, the wine remains bright and refreshing. 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 | 86% Sauvignon Blanc, 14% Semillon
winery : Bouchard Finlayson Boutique Vineyard
winemaker : Chris Albrecht
wine of origin : Walker Bay
analysis : alc : 13.39 % vol rs : 1.7 g/l pH : 3.22 ta : 6.6 g/l va : 0.40 g/l so2 : 104 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 : In stark contrast to the previous vintage, this growing season was defined by near-perfect climatological conditions. A cool and sufficiently wet winter preceded a long and dry growing season with the fortuitous lack of major weather events. Ripening of the even and balanced crop occurred during mild sunny days, interspersed by timely and moderate rain.

about the harvest: Picking commenced on the 7 of February and concluded five weeks later.

in the cellar : Multiple picking dates stretch over a period of up to three weeks, allowing for the wine's initial fresh acidity to balance with a rich fruit profile - induced by a later ripening component. A small portion of the grapes undergoes an overnight skin- contact period, in which the backbone for a full and concentrated mouthfeel starts to form. Handpicked fruit arrives at the cellar before the heat of the afternoon and is gently crushed, destemmed and pressed. Free-run portions are fermented long and cool, followed by a period of maturation on lees, before the first bottling run in May 2025.

Production: 3 950 x 12 bottle cases



Bouchard Finlayson Boutique Vineyard

Hermanus

028 312 3515

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