

Bouchard Finlayson Sans Barrique Chardonnay 2025

Initially restrained, yet showing the hallmark drive and freshness expected of this wine. Pure citrus notes are complemented by succulent peach and a subtle hint of floral aromatics. A well-defined, creamy texture carries through to a crisp Granny Smith apple finish.

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 : 13.56 % vol rs : 3.4 g/l pH : 3.23 ta : 6.18 g/l

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

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

ageing : Enjoy now through to 2028.

in the vineyard : The grapes for this wine originate predominantly from a distinctive vineyard site nestled among the high mountains of the Elandskloof Valley behind Villiersdorp in the Overberg. Planted at elevation in clay-based soils and exposed to limited sunlight hours, the vineyards capture a particularly unique expression of terroir. The Sans Barrique Cuvée sees no oak maturation, a deliberate choice that preserves its crisp, clean character and allows the purity of the Chardonnay fruit to shine.

about the harvest: In marked contrast to the previous vintage, this growing season was characterised by near-ideal climatic conditions. A cool, sufficiently wet winter was followed by a long, dry growing season, fortunately free from major weather events. The evenly balanced crop ripened under mild, sunny days, complemented by timely and moderate rainfall. Harvest commenced on 7 February and concluded five weeks later.

in the cellar : A key contributor to the success of this wine lies in the origin of the fruit. The hillside Overberg vineyard, situated 700 metres above sea level, produces bunches of small, concentrated berries that lend the wine its characteristic spicy richness. The wine is fermented at low temperatures in stainless steel and matured without any oak contact. In addition to the core fruit, small portions from the Hemel-en-Aarde Valley and a vineyard in the Stanford Foothills are included to broaden and enhance the overall fruit profile.



Bouchard Finlayson Boutique Vineyard

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