

## Bouchard Finlayson Kaaimansgat Crocodiles Lair Chardonnay 2025

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 further patience in sips.

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

**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 :** 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.

**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.



### Bouchard Finlayson Boutique Vineyard

Hermanus

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