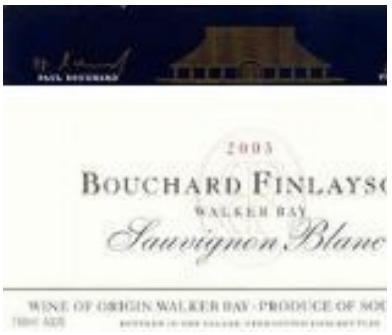
Bouchard Finlayson Walker Bay Sauvignon Blanc 2003



The wine style remains in keeping with the winemakers (and his wifeâ€™s) preference for riper Sauvignon Blanc flavours. More tropical than grassy and more delicate than overpowering, with pure fruit tones and good balance, and in this particular vintage, it is full bodied too!

Its palate cleansing freshness lends itself to a range of fish and seafood dishes. Itâ€™s quintessentially the chosen wine for warm summer culinary inspiration!

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Bouchard Finlayson Boutique Vineyard
winemaker : Peter Finlayson
wine of origin : Walker Bay
analysis : **alc :** 13.6 % vol **rs :** 1.1 g/l **pH :** 3.31 **ta :** 6.3 g/l
type : White **style :** Dry
pack : Bottle

Fairbairn Capital Trophy Wine Show 2003 - Bronze

in the vineyard : Bouchard Finlayson has been producing Sauvignon Blanc using only domain grapes since 1998 and currently has a total of 3,4 Hectares under Sauvignon Blanc vines. The winemaker has been making Sauvignon Blanc in lieu of an engagement ring for his wife since 1975!
In preparation for harvest 2003, predicting an abundant crop, it was decided to perform for the first time on the Sauvignon blanc, the procedure of â€˜vendage vertâ€™ where green bunches of grapes are thrown off the vines with the sole purpose of reducing tonnage.

about the harvest: Most of the summer was dry allowing grapes to ripen under ideal conditions. This situation remained until harvest. The Sauvignon Blanc crop was all picked in the space of one week, from 7-14 February. Virtually no blemishes meant for near perfect fruit! Harvesting commenced at first light, taking advantage of cooler early morning conditions to achieve optimal delivery temperatures.

Bouchard Finlayson Boutique Vineyard

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