

Bouchard Finlayson Kaaimansgat Crocodiles Lair Chardonnay 2002

This vintage is characterised by a tightness, showing good maturation nuances. Pear and peach flavours are mingled with smoke, vanilla and oaky lees combination which carry through to a soft creamy finish!

A natural match with poultry, casseroles and richer fish dishes.

variety : Chardonnay | 100% Chardonnay

winery : Bouchard Finlayson Boutique Vineyard

winemaker : Peter Finlayson

wine of origin : Elandskloof

analysis : alc : 13.5 % vol rs : 1.4 g/l pH : 3.31 ta : 5.5 g/l

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

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

Rated 6th out of 28 wines at the 2004 Finnish Wine of the Year Competition

in the vineyard : While historically no crocodiles existed in the lands which have since become known as the Cape Winelands, one wonders what folklore led to calling this romantic location Crocodile's Lair. Grown at a high elevation of 700 metres in a blind mountain valley behind the village of Villiersdorp their grapes are planted without irrigation, they also ripen about one month later than elsewhere in the Cape. The uniqueness of this terroir is illustrated by particularly great fruit with berries which provide a high skin to juice ratio, an ideal precursor for fine wines.

in the cellar : Fermented in classic Burgundian fashion and then matured *à*œsur lie*à*€ for eight months in traditional 225 litre pieces with one quarter being first fill barrels. Bottled and matured for eighteen months before release!



Bouchard Finlayson Boutique Vineyard

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