



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

MISSIONVALE CHARDONNAY 2016

The Hemel-en-Aarde Valley and its associated terroir has proven itself to be one of the Cape's most treasured Chardonnay locations. The name Missionvale stems from the mission hospital established on the domain property in the early 19th Century. All grapes are harvested from this Estate to create one of the finest Chardonnays.

VINTAGE

Vintage 2016 proved to be very early. The first Chardonnay grapes arrived at the cellar on the 27th January, the earliest ever! A modest crop of high quality grapes which were welcomed with great expectations. 2016 was the second year in a row with more than pleasing fruit which have, as predicted, offered an exceptional wine.

VINIFICATION

The first step was to pay particular attention to the pressing of these lovely grapes. This was a lengthy three hour event to ensure maximum extraction from the whole bunch pressing process. Fermentation commenced in tank and transfer to best French oak barrels was commenced once the fermentation temperature was firmly under control. 29% new oak was employed and maturation on primary lees took place for eleven months.

TASTING NOTES

A commanding wine with solid backbone and a lengthy, lingering palate. Flavours of pear and melon enhanced by peachy taste sips offer a lively and long lasting mouth feel. Best wood maturation has complimented to offer complexity and structure which will grow and embolden this wine over the next five years. Expect nutty flavoured integration as the aging process evolves.

FOOD PAIRING

Soft cheese, fish pâté, Bouillabaisse or flavoured fish will all work splendidly with this vintage, as well as chicken or sushi dishes.



VARIETAL

100% Chardonnay

WINE OF ORIGIN

Hemel-en-Aarde Valley,
Walker Bay

PRODUCTION

604 cases (12 bottles cases)

ANALYSIS

Alcohol: 13.50%
Acid: 5.6g/l
Residual Sugar: 1.6g/l
pH: 3.39