



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

WALKER BAY SAUVIGNON BLANC RESERVE 2017

This “Reserve” edition of the Bouchard Finlayson Sauvignon Blanc can safely be considered to be a collector’s item. Our geographic location, lying within five kilometres of the cool Atlantic Ocean, offers the most ideal temperature zone of the Cape. Added to this, the heavy shale clay soil that typifies the Hemel-en-Aarde Valley lends an inviting tropical tone to the flavour profile of this vintage.

VINTAGE

Similarly to the 2016 vintage, a voluminous crop had set, following ideal flowering conditions. However, during veraison, strict discipline was required in removing late developing bunches – a practice known as green harvesting, leaving a balanced and prospectively superb crop. Apart from the rejuvenating 2 inches of rain that fell a week prior to the first picking date, cool and dry conditions prevailed throughout harvest, allowing for a healthy and leisurely ripening.

VINIFICATION

Numerous vineyard parcels, picked at various stages of ripening, contribute to a sleek and complex wine. The implementation of overnight skin contact has become a key feature in extracting varietal personality. Fermented dry with extended post ferment yeast contact, enabling the expansion of the creamy texture to this sculptured edition.

TASTING NOTES

An undercurrent of spice and flint notes add complexity to the fruit bowl of flavours, including fig, lemon zest and passion fruit, all integrating on a long finish. Developing Semillon offers an extra definition.

FOOD PAIRING

Pairs beautifully with fish dishes, crustaceans, sushi, vegetarian cuisine and cheese.



VARIETAL

86% Sauvignon Blanc; 14% Semillon

WINE OF ORIGIN

Hemel-en-Aarde Valley, Walker Bay

PRODUCTION

510 x 12 bottle cases

ANALYSIS

Alcohol: 13.41%
Acid: 6.1g/l
Residual Sugar: 1.7g/l
pH: 3.30