



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

SANS BARRIQUE CHARDONNAY 2018

These grapes originate from two locations – our Estate and a unique vineyard site, located amongst the tall mountains behind the village of Villiersdorp in the Elandskloof valley, Overberg. The soils are clay-based and non-irrigated, capturing a very special terroir. Achieving the character associated with the best Chardonnay wines, usually also happens through maturing in French Oak barrels. In this instance, the Sans Barrique Cuvée enjoys no wood, which is the key to its crisp, clean personality.

VINTAGE

With dry summer conditions of the past few years persisting, harvest commenced on the last day of February and continued intermittently for the following three weeks – an unusually long picking window. Fruit quality proved to be excellent and cropping levels were encouraging.

VINIFICATION

In line with previous vintages, the majority of this wine originates from the elevated vineyards of the Elandskloof. Bunches are pressed and transferred to tank for cold settling over 36 hours. Only the clarified juice is fermented in stainless steel, where a long, cool fermentation encourages the development of a full spectrum of flavours. The wine undergoes no malo-lactic fermentation, adding further to its fresh appeal, with a 6 month maturation period 'sur lie' building a rich element into the palate. An unwooded component of our Estate Chardonnay is introduced prior to bottling, contributing a stone fruit complexity.

TASTING NOTES

Freshly styled with its hallmark lemony texture - hinting at cool summer nights. Brilliant pear, quince and orange blossom focuses around a lively core of moderate intensity. The wine exhibits fine harmony, with a creamy substance expanding over the length of the palate.

FOOD PAIRING

A shell fish delight! Happy with sushi, summer salads and all fruits of the sea!



VARIETAL

100% Chardonnay

WINE OF ORIGIN

Cape South Coast

PRODUCTION

1820 x 12 bottles cases

ANALYSIS

Alcohol: 12.35%

Acid: 6.7g/l

Residual Sugar: 1.5g/l

pH: 3.31

Volatile Acidity: 0.37g/l

Total Sulphur: 93mg/l

Allergens: Sulphites