



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

WALKER BAY SAUVIGNON BLANC RESERVE 2018

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

Vintage 2018 commenced on the 8th February. Fruit quality proved to be excellent and cropping levels were encouraging, this in spite of drought conditions being the talk of the day. Fortunately, our Hemel-en-Aarde region is blessed with a distinctive micro-climate which defied the predictors of poor expectations. The few rain showers received during this vintage was a positive experience and added to the calibre of the vintage.

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

Graceful and pure wine, styled by Semillon complexity. Initial flavour is salty and extends to a tangy peach, honeysuckle and lemon peel intensity towards a refreshing fig-filled finish. Drink now and enjoy throughout 2022.

FOOD PAIRING

A perfect pairing with citrus cured white fish and burnt orange gel, or a fresh herb salad and goat’s cheese.



VARIETAL

86% Sauvignon Blanc; 14% Semillon

WINE OF ORIGIN

Hemel-en-Aarde Valley, Walker Bay

PRODUCTION

510 x 12 bottle cases

ANALYSIS

Alcohol: 12.91%
Acid: 6.1g/l
Residual Sugar: 1.9g/l
pH: 3.16
Volatile Acidity: 0.25g/l
Total Sulphur: 63mg/l
Allergens: Sulphites