



BOUCHARD FINLAYSON  
A BOUTIQUE VINEYARD

## SANS BARRIQUE CHARDONNAY 2014

These grapes originate from a unique vineyard site, located amongst the tall mountains behind the village of Villiersdorp in the Elands Kloof valley, Overberg. The non-irrigated soils are clay-based and ensure a unique opportunity to achieving the character associated with the best Chardonnay wines. Usually this also happens through maturing in French Oak barrels. In this instance, the Sans Barrique Cuvee enjoys no wood, which is the key to its crisp, clean personality.

### VINTAGE

Vintage 2014 commenced on the 12th of February, much later than normal, after a long and possibly the wettest summer on record with 610mm of rainfall recorded from October to March. This atypical vintage initiated a keen sense of urgency from both vineyard and cellar staff. Peter Finlayson's experience and attention to detail ensured a successful harvest and an excellent vintage for white wine.

### VINIFICATION

Components ferment and mature for a minimum of 5 months on gross lees in stainless steel tanks prior to preparation for bottling. Malolactic fermentation is suppressed to retain freshness and vibrancy.

### TASTING NOTES

The 2014 vintage offered near perfect fruit with great acid levels and a luscious palate. This gains flavours from the natural bed of original fermentation yeasts as they breakdown. A wonderful mineral-rich wine with excellent purity of fruits and long, natural acid balance. The wine is flinty and dry with strong hints of kiwi fruit, green apple, and even an undertone of banana.

### FOOD PAIRING

The intense flavours offer the ideal companion to crayfish and other fruits of the sea.



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#### VARIETAL

100% Chardonnay

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#### WINE OF ORIGIN

Cape South Coast

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#### PRODUCTION

1580 cases (12 bottles cases)

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#### ANALYSIS

Alcohol: 13.48%

Acid: 5g/l

Residual Sugar: 1.6g/l

pH: 3.53