



BOUCHARD FINLAYSON  
A BOUTIQUE VINEYARD

## WALKER BAY SAUVIGNON BLANC RESERVE 2009

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 kilometers 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

Only few years have offered such kind weather conditions. A very wet early stage but essentially dry throughout the growing season with almost zero grape spoilage. The new vintage wines displayed great promise and the first wine to be bottled was the 2009 Sauvignon Blanc, which proved excellent.

### VINIFICATION

A luscious palate and great acidity is achieved through the research of our non-traditional viticultural practice of implementing high-density plantings. This offers greater physiological ripening at harvest time. Components are fermented and matured 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. Semillon was matured for a couple of months in French oak and blended with the Sauvignon Blanc prior to bottling.

### TASTING NOTES

This cuvee is more aptly described as strikingly elegant, combining a firm nose where the palate is crisp and clean with a bright lingering finish. The wine enjoys a very small contribution of French oak. It has the ability to age and develop to a complex level, confronting the urban legend that Sauvignon Blanc is only suitable in its fresh flowery form.

### FOOD PAIRING

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



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### VARIETAL

88% Sauvignon Blanc,  
12% Semillon

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### WINE OF ORIGIN

Walker Bay

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### PRODUCTION

508 cases (12 bottles cases)

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### ANALYSIS

Alcohol: 13%  
Acid: 6.1g/l  
Residual Sugar: 1.7g/l  
pH: 3.36