



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

WALKER BAY SAUVIGNON BLANC RESERVE 2010

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

Essentially this vintage was plagued by "joker" weather conditions: the strongest winds in decades, a warm winter and very dry summer. The crop was overall reduced by 25% against 2009 (a good year), however the Sauvignon Blanc performed well.

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 wine is dry, but notably fruity with cantaloupe, gooseberry and white pepper; garnished with complex secondary tropical notes, and leading to a crisp, savory and lasting sumptuous finish. 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.



VARIETAL

86% Sauvignon Blanc,
14% Semillon

WINE OF ORIGIN

Walker Bay

PRODUCTION

480 cases (12 bottles cases)

ANALYSIS

Alcohol: 13.35%
Acid: 6.2g/l
Residual Sugar: 1.4g/l
pH: 3.46