



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

WALKER BAY SAUVIGNON BLANC RESERVE 2012

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

Vintage 2012 was simply perfect. There were no curve balls to spoil the fruit and the weather was ideal. It was one of those extraordinary harvests where the crop was substantial while the quality was correspondingly, enviously good in its early reflections. The weather remained perfectly dry throughout the six weeks of harvest.

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 is a dry wine with rounded edges. The fruit is in harmonious with the compliment of Semillon to assist with its evolution. Smooth, tropical and herbaceous with bright flavours. Excellent, lingering finish with ripples of mixed fruits, plum, fig and kiwi. 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

85% Sauvignon Blanc,
15% Semillon

WINE OF ORIGIN

Walker Bay

PRODUCTION

500 cases (12 bottles cases)

ANALYSIS

Alcohol: 13.14%
Acid: 5.7g/l
Residual Sugar: 1.8g/l
pH: 3.23