



BOUCHARD FINLAYSON  
A BOUTIQUE VINEYARD

## MISSIONVALE CHARDONNAY 2014

The Hemel-en-Aarde Valley and its associated terroir has proven itself to be one of the Cape's most treasured Chardonnay locations. The name Missionvale stems from the mission hospital established on the domain property in the early 19th Century. All grapes are harvested from this Estate to create one of the finest Chardonnays.

### VINTAGE

Vintage 2014 was uncharacteristically wet. Particularly the summer months where conditions challenged the norm, but history has shown that such cool vintages have favoured the production of Chardonnay with best offerings arising out of these difficult years. Ripening was slow and good fruit acids were realized. Harvesting took place over a three week period between 13 February and 5 March.

### VINIFICATION

Pressed and settled with fermentation being initiated in a large tank followed by transfer to 228 litre Burgundian oak barrels. Wines were allowed to develop on their primary lees with malolactic fermentation developing naturally through the eight months of contact on the primary yeast bed. The traditional practice of allowing 30% new oak compliment was once again offered to this wine. This maturation contributes to its distinct velvet texture.

### TASTING NOTES

The wine is complex and fruity with peach, lime and green apple flavours. In addition hints of vanilla and nutty tones can be noted from the contribution of best French oak barrels. Time will allow for its development and additional complexity with gradual softness, is expected to emerge on the palate. Traditionally this wine has been described as offering a seamless mouthfeel meaning that there are no hard edges to this Chardonnay.

### FOOD PAIRING

Excellent with rich flavoured fish dishes, bouillabaisse, scallops and calamari. White meats such as chicken, pheasant or turkey also offer a great opportunity to show off this vintage of Missionvale Chardonnay.



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### VARIETAL

100% Chardonnay

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### WINE OF ORIGIN

Hemel-en-Aarde Valley,  
Walker Bay

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### PRODUCTION

694 cases (12 bottles cases)

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### ANALYSIS

Alcohol: 13.08%  
Acid: 5.7g/l  
Residual Sugar: 1.5g/l  
pH: 3.46