



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

CHARDONNAY SANS BARRIQUE 2015

These grapes originate from two unique vineyard site's. Firstly the high elevation location of the Elands Kloof mountains behind the village of Villiersdorp, Overberg. The soils are clay-based and their lack of irrigation ensures a unique opportunity. These grapes in conjunction with fruit from the low lying coastal vineyards of the domain property here in the Hemel-en-Aarde Valley. Achieving the character associated with the best Chardonnay wines usually 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 2015 has distinguished itself as a stellar event. A rain free summer presented an opportunity to capture near perfect, finely flavoured fruit of outstanding quality.

VINIFICATION

This unwooded example of Chardonnay is required to express itself by its fruit only. The quest for character lies in the pressing of the grapes to dryness in order to extract maximum varietal character. Fermentation is in stainless steel tanks with controlled temperature and ultimately offering no racking from the primary lees. It is this original yeast which offers added lees extraction for building of richness and complex flavours, all to add to the potential development of the vintage.

TASTING NOTES

Mineral rich with strong peach, lime and gooseberry flavours. The time on yeasty lees adds a creaminess and complexity with increase in viscosity presenting a notable penetration of appealing palate length. Recommended for early drinking but undoubtedly able to age with great success.

FOOD PAIRING

The flavour is intense and offers the ideal companion to crayfish and other fruits of the sea, vegetarian cuisine and cheese.



VARIETAL

100% Chardonnay

WINE OF ORIGIN

Cape South Coast

PRODUCTION

2180 cases (12 bottles cases)

ANALYSIS

Alcohol: 13.25%

Acid: 5.8g/l

Residual Sugar: 1.6g/l

pH: 3.40