



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

WALKER BAY SAUVIGNON BLANC 2016

Sauvignon Blanc is arguably our least known wine but surprises us by being our most successful label in terms of volume sales; and is certainly South Africa's best performing white wine. 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

A generous vintage blessed by a more than accommodating summer with limited wet conditions. Fruit was excellent and very little sorting was required. The vintage commenced early in February where healthy conditions allowed for rapid picking with a good opportunity to capitalize on capturing the best moment in bringing the fruit into the cellar.

VINIFICATION

In order to achieve maximum flavour at pressing we implemented juice extraction to the point of dryness. This from crushed whole bunches which were pumped directly into the press. A portion of the pickings are also left overnight to enjoy the benefit of skin contact! Once the must was clarified a selected yeast was inoculated and the resulting fermentation temperatures were strictly controlled while the yeast performance was monitored to ensure that no extraneous odours were allowed to develop. The fresh wine was left to enjoy added flavours from being left on the primary lees for six months.

TASTING NOTES

Traditionally fragrant, expressing tropical tones of pineapple and passion fruit with hints of litchi and guava surrounding the palate! Firm and crisp signaling a pronounced texture profile with excellent balance and confident aging potential.

FOOD PAIRING

Immediate thoughts of fresh fish or Sushi, smoked salmon or garden picked salads.



VARIETAL

100% Sauvignon Blanc,

WINE OF ORIGIN

Hemel-en-Aarde Valley,
Walker Bay

PRODUCTION

2692 cases (12 bottles cases)

ANALYSIS

Alcohol: 12.8%
Acid: 5.5g/l
Residual Sugar: 1.3g/l
pH: 3.33