



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

CROCODILE'S LAIR, KAAIMANSGAT CHARDONNAY 2015

The Kaaimansgat or Crocodile's Lair vineyard is hidden away in the Elands Kloof Valley behind the village of Villiersdorp, just 80km from Hermanus. A beautiful spot inside a blind valley, nestled amongst majestic mountains. Bouchard Finlayson has been linked directly to this vineyard for close to twenty five years. It is located 700m above sea level, ripens a month later than other Cape Chardonnays and benefits enormously from cool autumn temperatures. The vines are not irrigated and they produce small berries of high skin to juice ratio, which adds an extra flavour component to this superior wine.

VINTAGE

This was an early vintage where impressive fruit presented a high potential opportunity to succeed with super wines. No rot was recorded and the natural fruit acid levels were achieved under ideal conditions.

VINIFICATION

Grapes were refrigerated overnight and delivered the next day to the cellar where they were "cold pressed"! Pressing whole clusters was practiced in order to follow old Burgundian tradition (pre-dating modern destalking techniques). This allows for greater grape flavour character and better juice extraction. The clarified must was allowed to commence fermentation in the tank before transfer to 228 litre casks for continued barrel fermentation and consequent maturation "sur lis"(on the yeast). Malolactic (secondary fermentation) was allowed to take place in the oak barrels.

TASTING NOTES

Rich in flavour with a distinctive mineral quality. It is this mineral quality which offers expanded taste expression. Lots of melon, green apple, Litchi and slight vanilla tones achieved from the French oak maturation. Creamy components will expand with time enhancing the flavour if further maturation is encouraged.

FOOD PAIRING

Excellent with Chicken, duck other white meats and rich sea food. Great for vegetarian and rich cheese dishes.



100% Chardonnay

WINE OF ORIGIN

Overberg

PRODUCTION

2888 cases (12 bottles cases)

ANALYSIS

Alcohol: 13.82%

Acid: 5.3g/l

Residual Sugar: 1.7g/l

pH: 3.47