



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

WALKER BAY SAUVIGNON BLANC 2017

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

2017 has proved to be a more than respectable vintage, reflecting dryer conditions with corresponding firm and healthy fruit. Concentration is arguably the characteristic signature of this harvest where fuller bodied wines can be expected. Early harvesting of a relatively small crop ensured that the grapes were gathered quickly and winemaking pressures were soon over.

VINIFICATION

Whole bunch pressing to dryness assists in capturing the most from the skins of the grapes, which emboldens the composition of this wine. Fermentation took place in tank at a controlled temperature for three weeks and early bottling in mind to retain maximum fermentation bouquet for added fruit flavour. A small portion of the crush is offered 24 hour skin contact to ameliorate the structure of the wine and enhance the Sauvignon character, All derived from domain fruit.

TASTING NOTES

Full and firm on the palate with notable guava, pear and citrusy raspberry tones. The finish is long and lingering with strong mineral under tones followed by a hint of spice that signal an excellent example of a wine ready to expand and soften with time. Vibrant and inviting with excellent "summer" potential.

FOOD PAIRING

Seafoods, fish, summer salads, vegetariaan dishes, goat's cheese, all look to please with this bottling!



VARIETAL

100% Sauvignon Blanc,

WINE OF ORIGIN

Hemel-en-Aarde Valley,
Walker Bay

PRODUCTION

1981 x 12 bottle cases

ANALYSIS

Alcohol: 13.41%
Acid: 6.1 g/l
Residual Sugar: 1.7 g/l
pH: 3.30