



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

SANS BARRIQUE CHARDONNAY 2016

These grapes originate from a unique vineyard site, located amongst the tall mountains behind the village of Villiersdorp in the Elandskloof valley, Overberg. The soils are clay-based and non-irrigated, capturing a very special terroir. Achieving the character associated with the best Chardonnay wines, usually also 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 2016 was kind to us. At times the summer was hot but the late ripening character of the Elandskloof grapes helped bypass the peak summer period and bless us with super unblemished fruit. The crop levels were generous but not too heavy.

VINIFICATION

All grapes were fermented in stainless steel tanks with a short maturation on gross lees. No malolactic fermentation was introduced in the preparation of this wine. Without the added spice of French Oak, this Chardonnay relies on developing its charm from a clean, temperature-controlled fermentation, where the emphasis is placed on developing impressive outspoken rich fruit flavours.

TASTING NOTES

Immediate notes of clean, crisp apple and gooseberries attract ones attention, but underlining we discover a creamy layer of a convincing yeast personality which enhances the richness of this vintage! The palate is straightforward and tropical but the finish shows solid mineral qualities ending in a protracted dose of deliciousness!

FOOD PAIRING

Great with sushi, shell fish or fresh summer salads.



VARIETAL

100% Chardonnay

WINE OF ORIGIN

Overberg

PRODUCTION

1665 cases (12 bottles cases)

ANALYSIS

Alcohol: 13.07%

Acid: 6g/l

Residual Sugar: 1.7g/l

pH: 3.37