



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

WALKER BAY SAUVIGNON BLANC 2019

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

Vintage 2019 will long be remembered for the raging wild fire that swept across the Hemel-en-Aarde Valley on the 11 January – less than three weeks before the first grapes were picked. We were fortunate not to be majorly impacted and brought in a healthy, yet slightly lighter crop. The reduced yield being the result of milder than normal winter temperatures. Weather conditions remained cool and relatively dry throughout February and March.

VINIFICATION

Grapes are picked over a three week period, taking full benefit of the Sauvignon Blanc ripening spectrum and crushed as soon as they arrive from the vineyards. Following pressing and clarification through cold settling, the juice is fermented with a combination of yeast strains to further amplify the flavour diversity. The contribution made by Semillon was increased to a 14% compliment, which smooths out the edges and will positively influence the wine's ability to age.

TASTING NOTES

Excluding press fractions from this cuvée has increased its focus and sophistication. Detailed layers of fig, grapefruit, passionfruit and a touch of lemon curd, delivered by a juicy, unassertive acidity and complimented by a noteworthy Hemel-en-Aarde salinity. Serve chilled and enjoy as the wine unfolds in your glass.

FOOD PAIRING

Springbok and chakalaka curry bread, Waldorf salad, grilled fresh Yellowtail or whenever refreshment of the palate is needed.



VARIETAL

86% Sauvignon Blanc 14% Semillon

WINE OF ORIGIN

Hemel-en-Aarde Valley,
Walker Bay

PRODUCTION

4080 x 12 bottle cases

ANALYSIS

Alcohol: 12.86 vol%
Total Acidity: 6.5 g/l
Residual Sugar: 1.3 g/l
pH: 3.1
Total So2: 103 mg/l
Volatile Acidity: 0.37 g/l
Allergens: Sulphites