



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

BLANC DE MER 2025

Blanc de Mer is an unusual blend from the Cape, where Riesling is virtually unknown as a blending partner. The name Blanc de Mer translates to 'white of the sea'. Inspired by the estate's close proximity to the cool waters of Walker Bay, where the Southern Right whales come to calve during the late winter months, which has a strong maritime influence on the climate.

VINTAGE

In stark contrast to the previous vintage, this growing season was defined by near-perfect climatological conditions. A cool and sufficiently wet winter preceded a long and dry growing season with the fortuitous lack of major weather events. Ripening of the even and balanced crop occurred during mild sunny days, interspersed by timely and moderate rain. Picking commenced on the 7th of February and concluded five weeks later.

VINIFICATION

While estate-grown Riesling forms the majority of this unique blend, Viognier tends to drive the aromatics for at least the first year or two. The fruit arrived ripe and healthy - beautifully complementing the steely acidity of our own grapes. Following cool fermentation in stainless steel, the wine was left on lees to allow the palate to build intensity and complexity. A portion of whole-bunch pressed Chardonnay, also seeing no oak, performs a critical role in shaping the blend's sleek form. The wine was bottled in May 2025.

TASTING NOTES

Lifted and perfumed in style. Striking rosewater, tangerine and orange blossom flow from the glass. The complex and layered palate reveal fresh-cut apple, dried apricot and pickled ginger, flanked by subtle sea salt. Supple, yet refreshing with a well-balanced finish. Expect the wine to build a textural element, as the Riesling component finds its voice.

FOOD PAIRING

Effortless drinking qualities make the Blanc de Mer a popular apéritif, however it's suitability to fresh seafood is unmatched - think Thai red prawn curry, bouillabaisse or simply oysters.



VARIETAL

65% Riesling
19% Viognier
16% Chardonnay

WINE OF ORIGIN

Cape Coast

PRODUCTION

3 060 x 12 bottle cases

ANALYSIS

Alcohol:	13.56 vol%
Total Acidity:	6.2 g/l
Residual Sugar:	3.4 g/l
pH:	3.23
Volatile Acidity:	0.42 mg/l
Total So2:	118 mg/l
Allergens:	Sulphites