SECKFORD AGENCIES

BOUCHARD FINLAYSON

BLANC DE MER, BOUCHARD FINLAYSON

Vintage 2025



TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.6	3.4
pH	**Acidity**
3.23	6.2

Blanc de Mer is an unusual blend from the Cape where Riesling is virtually unknown as a blending partner; this is a wine with a lot of personality.

TASTING NOTE

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. The 2025 blend consists of 65% Riesling, 19% Viognier and 16% Chardonnay

VINTAGE CONDITIONS

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 7 of February and concluded five weeks later

VINIFICATION DETAILS

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

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	White Blend	No	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Chris Albrecht	Bentonite	Screw top	Cape South Coast	Yes