SECKFORD AGENCIES

BLANC DE MER, BOUCHARD FINLAYSON

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Vintage 2023



TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.3	4.2
pH	**Acidity**
3.33	6.3

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

Upon opening a bottle, exotic aromas of white peach, dried apricots and jasmine fill the nose. Floral and aromatic, the wine extends to form an impression of pineapple flesh, syrupy green figs, quince. An energetic acidity profile is well balanced and completed by a rich palate of fruity sweetness. The experience is enticing and rounded, with a focussed finish driven by saline elements. The 2023 blend consists of 52% Riesling, 29% Viognier and 19% Chardonnay

VINTAGE CONDITIONS

Moderate and mild winter weather was experienced with an average rainfall, which continued into spring and early summer. These conditions, ideal for slow and even ripening, were interrupted during the middle of December, with the arrival of some refreshing showers. January saw a continuation of dry, cool conditions, coinciding neatly with an earlier maturity of those cultivars that usually ripen first. During the third week of February however, a massive 80mm downpour set the tone for the rest of the vintage. By the last day of picking, 240mm had fallen since the start of harvest. Rigorous selection of only the ripe and healthy bunches proved critical. Most vineyards cropped lower than the long-term average, largely due to adverse flowering conditions.

VINIFICATION DETAILS

All bunches were fully destemmed before pressing and were allowed a cool fermentation in stainless steel. A portion of whole-bunch pressed Chardonnay, also seeing no oak, completed the blend. The wine was bottled in June 2023.

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