SECKFORD AGENCIES

BOUCHARD FINLAYSON

BLANC DE MER, BOUCHARD FINLAYSON

Vintage 2021



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

Typical youthful floral aromas precede a tight, vertically focussed palate. Flinty and mouth-watering acidity slices through delicious bright pineapple and nectar flavours, enlivening the senses. It will take time for the characteristic wet stone and kerosene details of Riesling to develop in the bottle. The 2021 blend consists of Riesling, Viognier, Chardonnay and Sauvignon.

VINTAGE CONDITIONS

It's been remarked before how the weather, during recent odd vintages, seems to behave to the benefit of local vintners. 2021 followed this pattern of 2019, 2017 and 2015. Yields varied significantly between cultivars and apart from a big rain event on 14 March, dry and cool conditions prevailed during picking. Phenolic ripeness out performed sugar accumulation in the berries, resulting in juices with low potential alcohol and balanced natural acidities.

VINIFICATION DETAILS

Before pressing, all grapes are destemmed and fermented in a cool environment without oak. Sauvignon Blanc makes a return to the blend, mostly for aromatic diversity and palate refreshment.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.7	4.0
pH	**Acidity**
3.22	6.8

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