

BLANC DE MER, BOUCHARD FINLAYSON

Vintage

2018



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

Hints of quince, apricot and almonds with a comforting creamy middle and a bold seamless surround. Fresh and vibrant, with a convincing strength and quality finish. A blend of 65% Riesling, 18% Chardonnay, 16% Viognier and 1% Sauvignon Blanc.

VINTAGE CONDITIONS

Vintage 2018 commenced on 8th February. Fruit quality proved to be excellent and cropping levels were encouraging, this in spite of drought conditions being the talk of the day. Fortunately the Hemel-en-Aarde region is blessed with a distinctive micro-climate which defied the predictors of poor expectations. The few rain showers received during the vintage was a positive experience and added to the calibre of the vintage.

VINIFICATION DETAILS

The grapes were lightly pressed and clear juice was fermented cold, where the eventual wine was left to evolve on the primary lees until blended and prepared for bottling.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.3	3.5
pH	Acidity
3.30	5.4

ATTRIBUTES


Origin

South Africa



Variety

White Blend



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Chris Albrecht



Fining Agent

Milk



Closure

Screw top



Region

Western Cape



Vegan

No