

BLANC DE MER, BOUCHARD FINLAYSON

Vintage

2019



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

An enticing blend consisting of 69% Riesling, 20% Viognier, 9% Chardonnay and 2% Sauvignon Blanc creating wave upon wave of refreshing pineapple and apricot fruit purity, packed with floral perfume. Silken richness and elegance combine to entice the senses. A lemony persistence, with saline highlights, makes for an appealing finish. Great now, but will develop additional complexity.

VINTAGE CONDITIONS

Vintage 2019 will long be remembered for the raging wild fire that swept across the Hemel-en-Aarde Valley on 11th January – less than three weeks before the first grapes were picked. Bouchard were fortunate not to be majorly impacted and brought in a healthy, yet slightly lighter crop. The reduced yield was the result of milder than normal winter temperatures. Weather conditions remained cool and relatively dry throughout February and March.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.1	3.8
pH	Acidity
3.20	6.8

VINIFICATION DETAILS

Harvested with a focus on vibrant freshness, the Riesling vineyards lay a linear foundation for the eventual blend. As a counter-point, Viognier from an elevated Elgin site is permitted to ripen fully – to the point where this cultivar develops its characteristic floral fragrance. Both components were fermented cool and matured separately in steel tanks, until blended in unison, with the mediating role of Chardonnay.

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	White Blend	No	75cl	Yes
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Chris Albrecht	Bentonite/Milk	Screw top	Cape South Coast	No