SECKFORD AGENCIES

BOUCHARD FINLAYSON

BLANC DE MER, BOUCHARD FINLAYSON

Vintage 2020



TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.9	3.5
pH	**Acidity**
3.22	6.1

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

Delicate peach and floral flavours are in perfect harmony with citrus-infused waxy fullness. The wine flows easily from a bright and clean entry to the long, tangy finish. Invigorating acidity gives structure to well-rounded mid-palate. Great now, but will develop additional complexity. Blend of Riesling, Viognier & Chardonnay

VINTAGE CONDITIONS

Spring 2019 saw ideal weather conditions during flower and fruit set, heightening expectations for the upcoming vintage. However, hopes were soon challenged by the atypical and unstable weather presented early in the New Year. Fortunately, dry conditions set in as soon as harvest commenced, with the crop remaining healthy. Volumes recovered slightly from the light 2019 vintage and all-round, unexpectedly positive, fruit-quality was delivered to the cellar.

VINIFICATION DETAILS

The clean, racy lines of Weisser Riesling, in combination with a perfumed and viscous presence of Viognier are the components of choice. Both components are 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	Screw top	Cape South Coast	Yes