

WALKER BAY SAUVIGNON BLANC, BOUCHARD FINLAYSON

Vintage

2024



TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.3	3.1
pH	Acidity
3.21	6.5

ATTRIBUTES



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

BOUCHARD FINLAYSON

Bouchard Finlayson's geographic location, lying within five kilometres of the cool Atlantic Ocean, offers the most ideal climate of the Cape for Sauvignon Blanc.

TASTING NOTE

An explosive nose combines fig and gooseberry aromas alongside a hint of thyme.

The fleshy texture and flavourful palate of green apple and sliced grapefruit is kept

in balance by fine refreshing lines. Satisfying fruit weight and lemony concentration


leads to a seamless finish. Serve chilled and enjoy as the wine unfolds in your glass (87% Sauvignon, 13% Semillon)

VINTAGE CONDITIONS

Good rainfall was received during winter, but unfortunately wet conditions continued into the growing season – the cumulative summer precipitation nearly equalling the annual average. On Heritage weekend of 24 September, historic maximum rainfall data was revised when a massive 196mm event caused devastating flooding and landslides across the region. Wet and windy conditions prevailed during flower, reducing yields on most cultivars. Fortunately, the inclement weather dissipated before the onset of harvest, allowing ripeness to progress unhindered on the small and concentrated crop. Picking started in the second week of February, but in a very congested fashion, as ripening of various cultivars converged towards the first week of March.

VINIFICATION DETAILS

Hand-picked grapes are delivered to the winery without delay, where they are destemmed and crushed before being loaded into the presses. Once the berries are broken, the juice is protected from oxidation and the resulting loss of delicate flavour precursors, by blanketing under carbon dioxide. The initial 63% juice recovered is kept separate and only this 'free-run' component is considered for the final blend. These juices contain less phenols and result in bright and crisp wines with pure fruit expression and an improved ability to age. Fermentation temperatures range from a cool 13 degrees centigrade to a balmy 20 degrees centigrade, allowing for the development of various aroma and flavour complexities. Bottled in June 2024.

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Sauvignon Blanc	No	75cl	Yes
 Winemaker	 Finning Agent	 Closure	 Region	 Vegan
Chris Albrecht	Bentonite	Screw top	Walker Bay	Yes