

## WALKER BAY SAUVIGNON BLANC, BOUCHARD FINLAYSON



Vintage 2025



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

Layers of fresh pear, grapefruit and orange blossom unfurl as glimpses of lemongrass and sage complexities appear. The palate shows a dominant wet stone salinity that carries a persistent and composed finish. Well balanced and sufficiently structured, the wine remains bright and refreshing. Serve chilled and enjoy as the wine unfolds in your glass (86% Sauvignon, 14% Semillon)

### VINTAGE CONDITIONS

In stark contrast to the previous vintage, this growing season was defined by near-perfect climatological conditions. A cool and sufficiently wet winter preceded a long and dry growing season with the fortuitous lack of major weather events. Ripening of the even and balanced crop occurred during mild sunny days, interspersed by timely and moderate rain. Picking commenced on the 7 of February and concluded five weeks later.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.4	1.7
pH	Acidity
3.22	6.6

### VINIFICATION DETAILS

Multiple picking dates stretch over a period of up to three weeks, allowing for the wine's initial fresh acidity to balance with a rich fruit profile – induced by a later ripening component. A small portion of the grapes undergoes an overnight skin-contact period, in which the backbone for a full and concentrated mouthfeel starts to form. Handpicked fruit arrives at the cellar before the heat of the afternoon and is gently crushed, destemmed and pressed. Free-run portions are fermented long and cool, followed by a period of maturation on lees, before the first bottling run in May 2025.

### ATTRIBUTES

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