

WALKER BAY SAUVIGNON BLANC, BOUCHARD FINLAYSON



Vintage

2022



TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.2	1.4
рН	Acidity
3.31	6.5

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 enthralling nose of white peach, lime zest and granny smith apples complements a silky, coated mid-pallet that lingers in the mouth. The bright minerality typical of the Hemel-en-Aarde Valley elevates flavours of orange peel, pear and layers of fragrant jasmine. Balanced and integrated, this wine has a crisp core that speaks of a clean-cut complexity. Serve chilled and enjoy as the wine unfolds in your glass. (87% Sauvignon, 13% Semillon)

VINTAGE CONDITIONS

Cold and exceedingly wet conditions occurred during flowering and berry set late in 2021. The ripening season of January 2022 however, saw some of the hottest and driest conditions that have been recorded over the past seven years; the rainfall received for this period was atypically low. This allowed for a long, healthy ripening of a concentrated crop. Minimal disease pressure and dilution resulted in the production of fruit of an outstanding quality, in which full phenolic ripeness and refreshingly low natural sugar accumulation as expressed.

VINIFICATION DETAILS

Varied picking dates stretch through a period of up to three weeks, allowing for the creation of a wine that is balanced by crisp acidity and a rich fruit profile-induced by a later ripening. A small portion of the grapes undergoes a skin-contact period, in which the backbone for a full and concentrated mouthfeel starts to form. Fruit arrives at the cellar before the heat of the afternoon and is gently crushed, destemmed and pressed. Freerun portions are fermented long and cool, followed by a lengthy lees maturation period in tank (sur-lie).

AWARDS IWSC: Silver

ATTRIBUTES













Chris Albrecht Screw top Walker Bay Yes