

**WALKER BAY SAUVIGNON BLANC, BOUCHARD
FINLAYSON**
Vintage
2019


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

Excluding press fractions from this cuvée has increased its focus and sophistication. Detailed layers of fig, grapefruit, passionfruit and a touch of lemon curd, delivered by a juicy, unassertive acidity and complemented by a noteworthy Hemel-en-Aarde salinity. 86% Sauvignon Blanc, 14% Semillon.

VINTAGE CONDITIONS

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

VINIFICATION DETAILS

Grapes were picked over a three week period, taking full benefit of the Sauvignon Blanc ripening spectrum, and crushed as soon as they arrived from the vineyards. Following pressing and clarification through cold settling, the juice was fermented with a combination of yeast strains to further amplify the flavour diversity. The contribution made by Semillon was increased to 14%, which smooths out the edges and will positively influence the wine's ability to age.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	1.3
pH	Acidity
3.10	6.5

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Sauvignon Blanc/Semillon	Yes	75cl	Yes
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Chris Albrecht	Milk	Cork	Hemel-en-Aarde Valley, Walker Bay	No