

WALKER BAY SAUVIGNON BLANC, BOUCHARD FINLAYSON

Vintage

2018



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

Early bottling has helped capture the fermentation esters and early aromatics which have become a hallmark of Walker Bay Sauvignon Blanc. The nose is fragrant and the palate portrays rich tropical fruit tones of guava and lychee. The wine is crisp, creamy, and lingering with a harmonious finish.

VINTAGE CONDITIONS

Vintage 2018 commenced on 8th February. Fruit quality proved to be excellent and cropping levels were encouraging, in spite of drought conditions being the talk of the day. Fortunately the Hemel-en-Aarde region enjoys a distinctive micro-climate and was able to mitigate the conditions experienced elsewhere. The few rain showers experienced during the vintage added to the calibre of the vintage.



VINIFICATION DETAILS

20% of the grapes harvested received 12 hours of skin contact to exaggerate the flavour components and boost the structure of the final wine. The balance received immediate crushing and full extraction of fresh, free run juice off the press. This contributes the floral and tropical tones for which Walker Bay Sauvignon Blanc is known. Once fermentation is complete the wine was allowed to remain on its primary lees until close to bottling.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	2.2
pH	Acidity
3.33	6.2

ATTRIBUTES

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

