

SANS BARRIQUE CHARDONNAY, BOUCHARD FINLAYSON

Vintage

2024



TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.3	2.0
pH	Acidity
3.17	6.9

With fruit from two unique vineyard sites, Bouchard Finlayson's Sans Barrique cuvée enjoys no wood, which is the key to its crisp, clean personality.

TASTING NOTE

Excellent presented aromas of green apple, jasmine flower and citrus rind. An inviting creamy entry and bright acidity are well balanced by hints of hay and lemon peel complexity. Elegance and precision.

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 2023, 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 flowering, reducing yields on most cultivars. Fortunately, the inclement weather dissipated before the onset of the harvest, allowing ripeness to progress unhindered on the small, 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

A major contributor to the success of this wine, lies in the origin of the fruit. The hillside Overberg vineyard is situated 700m above sea-level and produce bunches with small concentrated berries, responsible for the wine's typical spicy richness. Fermented at low temperature in stainless steel and matured without any oak contact. A small amount of Hemel-en-Aarde Valley Chardonnay was added to broaden the fruit profile. Bunches are pressed whole and transferred to tank for cold settling over 36 hours. Only the clarified juice is fermented in stainless steel, where a long, cool fermentation encourages the development of a full spectrum of flavours. The wine undergoes no malo-lactic fermentation, adding further to its fresh appeal, with a 6 month maturation period 'sur lie' building a rich element into the palate.

ATTRIBUTES

				
Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Chardonnay	No	75cl	Yes





Winemaker

Chris Albrecht



Fining Agent

Bentonite/Pea protein



Closure

Cork



Region

Cape South Coast



Vegan

Yes