

SANS BARRIQUE CHARDONNAY, BOUCHARD FINLAYSON



Vintage

2023



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

Intense ripe pear and zesty lemon peel aromas, seamlessly interwoven with floral overtones. Crystalline substance and a piercing pocus, that drives a seemingly endless finish. The wine exhibits fine harmony.

VINTAGE CONDITIONS

Moderate and mild winter weather conditions were experienced, with average rainfall, which continued into spring and early summer. These conditions, ideal for slow and even ripening, were interrupted during the middle of December, with the arrival of some refreshing showers. January saw a continuation of dry and cool conditions, coinciding neatly with an earlier maturity of those cultivars that usually ripen first. During the third week of February, however, a massive 80mm downpour, had set the tone for the rest of the vintage. By the last day of picking, 240 mm had fallen since harvest started. Rigorous selection of only ripe and healthy bunches provide critical.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.2	2.2
pH	Acidity
3.26	7.5

VINIFICATION DETAILS



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. Apart from a small percentage of estate grown fruit, included for added depth and complexity, the majority of this wine is from the Elandskloof ward.

AWARDS

Tim Atkin MW: 90 pts

Platter: 90 pts

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Chardonnay	No	75cl	Yes
 Winemaker	 Finning Agent	 Closure	 Region	 Vegan
Chris Albrecht	Bentonite/Pea protein	Cork	Elandskloof	Yes