


**SANS BARRIQUE CHARDONNAY, BOUCHARD
FINLAYSON**

Vintage

2019



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

Bottled finesse. Delicate green apple, umami and flinty notes on perfectly balanced, bright and refreshing acidity. Effortless density coats the palate on entry and focusses its energy towards the finish. This wine shows great promise and will reward further cellaring.

VINTAGE CONDITIONS

An unprecedented early harvest starting on the 18th of February, posed serious logistical issues for the winery, as they were still heavily involved in the picking of Sauvignon Blanc and estate-grown Chardonnay. Harvest of these typically small-berried grapes, concluded in the first week of March, when historically, sampling the vineyards would begin. Normal cropping levels and even ripening of the generally excellent fruit, leaves climatic conditions or the preceding dry years to blame for this occurrence.

VINIFICATION DETAILS

Picked and transported chilled, in the early morning, bunches are then pressed 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 6month maturation period 'sur lie' building a rich element into the palate.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	1.6
pH	Acidity
3.46	5.7

ATTRIBUTES

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