SECKFORD AGENCIES

BOUCHARD FINLAYSON

SANS BARRIQUE CHARDONNAY, BOUCHARD FINLAYSON

Vintage 2021



TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.8	2.5
pH	**Acidity**
3.27	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

Lively and refreshing, with great definition of seamless floral and citrus fruit notes. Crisp and fine on the palate with the slightest hint of nutty spice. This vineyard's trademark finesse on obvious display. This wine shows great promise and will reward further cellaring.

VINTAGE CONDITIONS

It's been remarked before how the weather, during recent odd vintages, seems to behave to the benefit of local vintners. 2021 followed this pattern of 2019, 2017 and 2015. Yields varied significantly between cultivars and apart from a big rain event on 14 March, dry and cool conditions prevailed during picking. Phenolic ripeness outperformed sugar accumulation in the berries, resulting in juices with low potential alcohol and balanced natural acidities.

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.

AWARDS

Tim Atkin MW: 90 pts
DWWA: Silver

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	Cape South Coast	Yes