

**SANS BARRIQUE CHARDONNAY, BOUCHARD  
FINLAYSON**

Vintage

2018


**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
12.4	1.5
pH	Acidity
3.31	6.7

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**

Fresh, with its hallmark lemony texture that hints at cool summer nights. Brilliant pear, quince and orange blossom focuses around a lively core of moderate intensity. The wine exhibits fine harmony, with a creamy substance expanding over the length of the palate.

**VINTAGE CONDITIONS**

With dry summer conditions of the past few years persisting, harvest commenced on the last day of February and continued intermittently for the following three weeks – an unusually long picking window. Fruit quality proved to be excellent and cropping levels were encouraging.

**VINIFICATION DETAILS**

In line with previous vintages, the majority of this wine originates from the elevated vineyards of the Elandsbloof. Bunches are 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 malolactic fermentation, adding further to its fresh appeal, with a 6 month maturation period 'sur lie' building a rich element into the palate. An unwooded component of Bouchard Finlayson's Estate Chardonnay is introduced prior to bottling, contributing a stone fruit complexity.

**AWARDS**

Tim Atkin MW: 90 pts  
Platter: 4\*

**ATTRIBUTES**

 Origin South Africa	 Variety Chardonnay	 Malolactic Fermentation No	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Chris Albrecht	 Finning Agent Milk	 Closure Cork	 Region Cape South Coast	 Vegan No