

**SANS BARRIQUE CHARDONNAY, BOUCHARD
FINLAYSON**

Vintage

2017



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

Clean and crisp, immediate hints of apple, gooseberry, guava and sweet melon tease the palate while the lees tones add complexity and boost the aging potential of this unoaked Chardonnay.

VINTAGE CONDITIONS

Summer conditions were markedly dry which led to a modest harvest. Although only a small crop was collected, the corresponding quality has proved to be encouraging.

VINIFICATION DETAILS

Temperature-controlled fermentation in stainless steel tank, remaining on its primary lees for five months where the additional contribution of yeast autolysis increased complexity in the wine.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	2.0
pH	Acidity
3.38	6.1

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