

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

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