



CROCODILE'S LAIR CHARDONNAY, BOUCHARD FINLAYSON

Vintage **2024**



The Crocodile's Lair vineyard is located 700m above sea level, ripens a month later than others and benefits enormously from cool autumn temperatures.

TASTING NOTE

This vintage continues to high-light the vineyard's remarkable and consistent textural expression. Explosive citrus and succulent apricot fruit flavours engage the palate and drives an exhilarating fresh persistence. Excellent length. Nuanced and layered, however, it will reward further patience in sapes.

VINTAGE CONDITIONS

Good rainfall was received during winter, but unfortunately wet conditions continued into the growing season – the cumulative summer precipitation nearly equalling the annual average. On Heritage weekend of 24 September, historic maximum rainfall data was revised when a massive 196mm event caused devastating flooding and landslides across the region. Wet and windy conditions prevailed during flower, reducing yields on most cultivars. Fortunately, the inclement weather dissipated before the onset of harvest, allowing ripeness to progress unhindered on the small and concentrated crop. Picking started in the second week of February, but in a very congested fashion, as ripening of various cultivars converged towards the first week of March.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	2.7
pH	Acidity
3.25	5.9

VINIFICATION DETAILS

Another healthy and impressive crop, not withstanding the challenging growing conditions that marked the vintage. Chardonnay juice, freshly liberated from the hand-picked bunches, is deliberately exposed to a limited amount of oxygen prior to fermentation. This action is taken to remove undesired phenolics and contribute to a bright and fresh wine. The majority of the maturing wine was permitted to undergo malo-lactic fermentation, striking a perfect balance between palate weight and purity. Matured in French oak for 8 months, with a 22% new component. Bottled in January 2024

AWARDS

Platter: 94 pts
Wine Advocate: 92 pts

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Chardonnay	Yes	75cl	Yes



Winemaker

Chris Albrecht



Fining Agent

Bentonite



Closure

Cork



Region

Kaaimansgat



Vegan

Yes