

CROCODILE'S LAIR CHARDONNAY, BOUCHARD FINLAYSON



Vintage

2022



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

Initially reveals sun-dried hay, peachy stone fruit and a dusting of toasted almond shavings. The hallmark creamy citrus fruit flavours build in volume towards a succulent and effortless textural finish. Remains refined and delicate in nature by a balanced tension.

VINTAGE CONDITIONS

Cold and exceedingly wet conditions occurred during flowering and berry set late in 2021, pushing the onset of the harvest season ever later. The ripening season during January 2022 however, saw some of the hottest and driest conditions that have been recorded over the past seven years; the rainfall received for this period was atypically low. This allowed for a long, healthy ripening of a concentrated crop. Minimal disease pressure and dilution resulted in the production of fruit of an outstanding quality, in which full phenolic ripeness and refreshingly low natural sugar accumulation was expressed.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.6	2.2
pH	Acidity
3.26	7.1

VINIFICATION DETAILS

Picking is done by hand and the grapes chilled overnight, before being delivered to the cellar early the following morning. The pneumatic bag presses are loaded with whole bunches and pressed with multiples rotations, during the three-hour cycle. Fermentation occur in barrel and initiate spontaneously by indigenous yeast populations. The wine matured in French oak for 8 months, with a 23% new component. Bottling in January 2023, the first in amber or dead leaf bottles, adding an additional layer of protection against light degradation.

ATTRIBUTES

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



Winemaker

Chris Albrecht



Fined Using

Bentonite



Closure

Cork



Region

Kaaimansgat



Vegan

Yes