

CROCODILE'S LAIR CHARDONNAY, BOUCHARD FINLAYSON

Vintage

2023



TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	2.7
pH	Acidity
3.32	5.8

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

Flashes of lime blossom and flint, with a gravelly undercurrent of rye and yeasty complexity. Expansive pear and yellow peach flavours launch off the palate, endlessly gliding on honey infused lemon drops. Unctuous, yet lively throughout. A citrus pith interest anchors the finish, calling for a return to the glass

VINTAGE CONDITIONS

Moderate and mild winter weather was experienced, with an average rainfall, which continued into spring and early summer. These conditions, ideal for slow and even ripening, was interrupted during the middle of December, with the arrival of some refreshing showers. January saw a continuation of dry and cool conditions, coinciding neatly with an earlier maturity of those cultivars that usually ripen first. During the third week of February, however, a massive 80mm downpour, had set the tone for the rest of the vintage. By the last day of picking, 240mm had fallen since harvest started. Rigorous selection of only ripe and healthy bunches, proved critical. Most vineyards cropped lower than the long-term average, mostly due to adverse flowering conditions.

VINIFICATION DETAILS

The Crocodile's Lair crop from this vintage was remarkable – significant in size, but even more due to the perfect grape condition and ideal ripening, qualities falling outside the usual accepted norm. A gradual shift to larger 350L oak barrels were effected, placing increased focus on fruit purity and reining the wine's development in slightly. As per usual, no battonage, or lees stirring, is practiced although the wine remains on fermentation lees until the barrels are emptied and blended. The wine matured in French oak for 7 months, with a 21% new component. Bottling in January 2023.

AWARDS

Tim Atkin MW: 93 pts

Platter: 95 pts

ATTRIBUTES



Origin

South Africa



Variety

Chardonnay



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Chris Albrecht



Fining Agent

Bentonite



Closure

Cork



Region

Kaaimansgat



Vegan

Yes