

CROCODILE'S LAIR CHARDONNAY, BOUCHARD FINLAYSON



Vintage

2021



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

Excellent presented aromas of melon and nectarine underlay a vibrant and pronounced lemon zest and baking spice combination. The texture is rich and voluminous, but balanced by a compelling acidity. Incredible length on the palate.

VINTAGE CONDITIONS

It's been remarked before how the weather, during recent odd vintages, seems to behave to the benefit of local vintners. 2021 followed this pattern of 2019, 2017 and 2015. Yields varied significantly between cultivars and apart from a big rain event on 14 March, dry and cool conditions prevailed during picking. Phenolic ripeness outperformed sugar accumulation in the berries, resulting in juices with low potential alcohol and balanced natural acidities.

VINIFICATION DETAILS

Fermentation occurs in barrel and initiated spontaneously by indigenous yeast populations. Maintaining temperatures below 25 degrees Celsius is key in the preservation of fruit freshness. Bottled in January 2022 follows a 2 month resting period in tank.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	2.1
pH	Acidity
3.27	6.3

ATTRIBUTES

 Origin South Africa	 Variety Chardonnay	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Chris Albrecht	 Fining Agent Bentonite	 Closure Cork	 Region Kaaibansgat	 Vegan Yes