

CROCODILE'S LAIR CHARDONNAY, BOUCHARD FINLAYSON

Vintage

2020



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

Lush mineral spice and stone fruit blossom at the fore. Explosive lime-infused flavours of green apple are amplified by a precise energy. Gentle touch of candied ginger and toast. Vivacious and lasting finish.

VINTAGE CONDITIONS

Spring 2019 saw ideal weather conditions during flower and fruit set, heightening expectations for the upcoming vintage. However, hopes were soon challenged by the atypical and unstable weather presented early in the New Year. Fortunately, dry conditions set in as soon as harvest commenced, with the crop remaining healthy. Volumes recovered slightly from the light 2019 vintage and all-round, unexpectedly positive, fruit-quality was delivered to the cellar



VINIFICATION DETAILS

This remote vineyard is planted to Chardonnay clones 76 and 95 – each expressing the site in their own unique way. Once the juices are liberated from the berries, it is left to settle for 10 hours in tank, without the addition of any enzymes. This juice, still containing a fair amount of solids, are transferred to barrel for fermentation. These solids impact the sensory profile and improve mouthfeel. Aiming for increased fruit focus, our traditional 228L barrels are now complemented by a number of 350L barrels. The final blend is racked to tank, following eight month's maturation and bottled in January 2021.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.6	2.6
pH	Acidity
3.43	5.6

ATTRIBUTES

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

