

CROCODILE'S LAIR CHARDONNAY, BOUCHARD FINLAYSON



Vintage

2018



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

Sleek and refined, a most enjoyable spicy lemon drop aroma announces white peach, nectarine and pear on the palate. A refreshing salinity graces a lasting finish.

VINTAGE CONDITIONS

Yet another low yielding vintage from this very consistent vineyard. Fruit health however proved to be excellent with the smaller bunches providing great flavour concentration. The first pick was as early as the last day in February and continued over the next two weeks.

VINIFICATION DETAILS

Bunches were added to the press intact and the juices extracted from the berries by long and gentle pressing, yielding more clarity and flavour complexities. Fermentation took place in oak barrels varying in age between new and fifth fill and typically lasted for a week. Thereafter, a proportion of the barrels were prevented from completing malolactic fermentation, thus retaining palate freshness and gaining fruit focus. The final blend was racked from barrel following eight months' maturation without any stirring of the lees and bottled with a light filtration.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.7	2.9
pH	Acidity
3.38	6.0











AWARDS

Tim Atkin MW: 93 pts

DWWA: Silver

IWSC: Silver

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Chardonnay	Partial	75cl	Yes
 Winemaker	 Fined Using	 Closure	 Region	 Vegan
Chris Albrecht		Cork	Overberg	Yes