

CROCODILE'S LAIR CHARDONNAY, BOUCHARD FINLAYSON



Vintage

2019



TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	2.6
рН	Acidity
3.43	5.6

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

Stunning initial aromas of spice intertwined effortlessly with citrus blossom and zest. Perfectly balanced textural richness is delivered with integrated oak support. The palate is refreshed by a persistent oyster-shell coated finish.

VINTAGE CONDITIONS

Vintage 2019 will long be remembered for the raging wild fire that swept across the Hemel-en-Aarde Valley on the 11th January – less than three weeks before the first grapes were picked. Bouchard were fortunate not to be majorly impacted and brought in a healthy, yet slightly lighter crop. The reduced yield being the result of milder than normal winter temperatures. Weather conditions remained cool and relatively dry throughout February and March.

VINIFICATION DETAILS

Bunches are added to the press intact and the juices extracted from the berries by long and gentle pressing, yielding more clarity and flavour complexities. Fermentation occurs in oak barrels varying in age between new and fifth fill and typically lasts for a week. Thereafter, depending on vintage needs, a proportion of the barrels are prevented from completing malo-lactic fermentation, thus retaining palate freshness and gaining fruit focus. The final blend is racked from barrel following eight months maturation without any stirring of the lees and bottled with a light filtration.

AWARDS

IWC & IWSC: Gold Tim Atkin MW: 94 pts

ATTRIBUTES

