


**MISSIONVALE CHARDONNAY, BOUCHARD  
FINLAYSON**

Vintage

**2024**

**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
13.0	1.9
pH	Acidity
3.43	5.5

The name Missionvale stems from the mission hospital established on the property in the early 19th century. All grapes are estate grown.

**TASTING NOTE**

Complex aromatic layers of fresh hay, ripe melon and quince fruit are neatly framed by an elegant vanilla veneer. A bright and expansive palate, focussed around a pithy, wet stone interest, slowly reveal hazelnut and citrus blossom. The finish extends with delicately spiced lees notes.

**VINTAGE CONDITIONS**

Moderate and mild winter weather was experienced, with 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**

Whether you refer to them as wild, ambient, indigenous, spontaneous or even ethnic fermentations, microflora responsible for these alcoholic conversions occur naturally in vineyards and has been a hot topic for some time. Understanding and managing potential risk factors that exist with this approach to winemaking, is key to its successful implementation. The flavour complexities associated with multiple dominant yeast strains during fermentation has proven to be very exciting and now account for up to 90% of this wine. Matured in French oak for 8 months, of which 25% was new. 12% of the final cuvée was fermented and matured in terra cotta amphora. Bottled with light filtration in May 2025

**AWARDS**

Tim Atkin MW: 91 pts  
Platter: 94 pts  
Wine Advocate: 24 pts  
IWC: Silver 91 pts

**ATTRIBUTES**

				
Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Chardonnay	Partial	75cl	Yes



Winemaker

Chris Albrecht



Fining Agent

Bentonite



Closure

Cork



Region

Hemel-en-Aarde Valley



Vegan

Yes