

**MISSIONVALE CHARDONNAY, BOUCHARD  
FINLAYSON**
**Vintage**
**2021**


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

**TASTING NOTE**

Sleek and refined, this complex white is filled with saline energy, highlighting a core of green apple, subtle pear and lightly toasted spice. Delicate citrus notes neatly balance a fine texture. Effortless weight and precise acidity close harmoniously. Its impressive youth should improve through to 2026.

**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 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**

Widely planted and well respected for its low production of high quality fruit, the Missionvale is a singular expression of the 95 clone. Now an established component of the final blend, 6% was fermented and matured for 9 months in amphora, the balance in French oak. Although a third of the barrels employed were new, a large proportion have a 350L capacity, therefore reducing the amount of oak extracted. Bottled with light filtration in February 2022.

**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
13.1	1.5
pH	Acidity
3.35	5.5

**ATTRIBUTES**

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