

**MISSIONVALE CHARDONNAY, BOUCHARD  
FINLAYSON**
**Vintage**
**2020**


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

**TASTING NOTE**

Light golden-green hued. Enticing scents of lemon curd and hay filled by white peach, juicy melon and salted almond. Detailed and layered spine of vibrant acidity evoke images of a sun drenched beach. Concludes in a long creamy 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**

Four estate vineyards, planted between 1999 and 2010, contribute to this wine. Regardless of the yeast strain responsible for fermentation, they experienced remarkably high rates of sugar to alcohol conversion during this vintage – a favourable outcome, as the potential alcohols seemed low initially. Only 2% of the cuvee was amphora fermented, a result of the freshness captured in the wooded portions. Matured sur lie for 9 months in French oak. Bottled with light filtration in February 2021.











**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
13.6	1.4
pH	Acidity
3.33	5.4

**AWARDS**

IWC & IWSC: Silver  
Platter: 94 pts

**ATTRIBUTES**

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