

## MISSIONVALE CHARDONNAY, BOUCHARD FINLAYSON

Vintage

2019



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

### TASTING NOTE

Elegantly rich, yet seductive, the wine compounds flavours of juicy pineapple, pear and toasted hazelnuts. Broadly expansive with clove and nutmeg neatly wrapped around a refreshing seashell core. Fine harmony.

### VINTAGE CONDITIONS

Vintage 2019 will long be remembered for the raging wild fire that swept across the Hemel-en-Aarde Valley on the 11 January – less than three weeks before the first grapes were picked. Bouchard were fortunate not to be severely impacted and brought in a healthy, although significantly lighter crop. Chardonnay is particularly sensitive to warmer spells during winter, which activates premature budding. Sunny conditions during July 2018 resulted in unprecedented uneven growth and ripening. Weather conditions remained cool and relatively dry throughout February and March.

### VINIFICATION DETAILS

Harvesting was based on individual bunch ripeness, rather than the usual vineyard average, necessitating up to three picks per vineyard. Fermentation of the clear juice commences spontaneously in oak, before inoculation midway to ensure complete dryness. 5% of the bottling was fermented in terra cotta amphora, which afforded the winemaking team an opportunity to fine-tune the volume of tension. Apart from 8 months in oak, élevage was completed by a 2 month resting period in tank, prior to bottling in January 2020.







### TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	2.3
pH	Acidity
3.46	5.4

### AWARDS

Tim Atkin MW: 93 pts

### ATTRIBUTES

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