


**MISSIONVALE CHARDONNAY, BOUCHARD
FINLAYSON**

Vintage

2018



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

TASTING NOTE

Invitingly rich, with textbook mineral intensity slicing through bright peach and fresh grapefruit flavours. Exhibits ginger and nutmeg spiced notes. Balanced beams of oak and fruit complexities are focused by a refreshing lemon rind finish. Lingers effortlessly.

VINTAGE CONDITIONS

Vintage 2018 commenced on 8th February. Fruit quality proved to be excellent and cropping levels were encouraging, this in spite of drought conditions being the talk of the day. Fortunately, the Hemel-en-Aarde region's distinctive micro-climate defied the predictors of poor expectations. The few rain showers received during the vintage was a positive experience and added to the calibre of the vintage.

VINIFICATION DETAILS

Hand-picked bunches were pressed without crushing and settled overnight, before being transferred to French oak barrels for fermentation. A third new oak was employed, including some 350L barrels to complement the traditional 228L barrels. 10% of the bottling was fermented in terracotta amphora, which afforded the winemaking team an opportunity to fine-tune the volume of tension. Apart from 9 months in oak, élevage was completed by a 2 month resting period in tank, prior to bottling in January 2019.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.4	2.7
pH	Acidity
2.28	5.5

AWARDS

IWSC: Gold

Tim Atkin MW: 93 pts

Wine Advocate: 92 pts

ATTRIBUTES

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