



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

MISSIONVALE CHARDONNAY 2020

The Hemel-en-Aarde Valley and its associated terroir has proven itself to be one of the Cape's most treasured Chardonnay locations. The name Missionvale stems from the mission hospital established on the domain property in the early 19th Century. All grapes are harvested from this Estate to create one of the finest Chardonnays.

VINTAGE

Spring 2019 saw ideal weather conditions during flower and fruit set, heightening expectations for the upcoming vintage. However, our 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

Four estate vineyards, planted between 1999 and 2010, contribute to this wine. Regardless of the yeast strain responsible for fermentation, we 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.

TASTING NOTES

Light golden-green hue. 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. Best from 2022 to 2025.

FOOD PAIRING

A creamy prawn stroganoff will complement the texture of the wine, while a simple Waldorf salad remains a favourite. Fresher styled cheeses, like grilled halloumi or chevre.



VARIETAL

100% Chardonnay

WINE OF ORIGIN

Estate. Hemel-en-Aarde Valley

PRODUCTION

597 x 12 bottle cases

ANALYSIS

Alcohol: 13.61vol%
Total Acidity: 5.4g/l
Residual Sugar: 1.4g/l
pH: 3.33
Volatile Acidity: 0.62g/l
Total SO₂: 90mg/l
Allergens: Sulphites
Suitable for Vegans