



BOUCHARD FINLAYSON  
A BOUTIQUE VINEYARD

## MISSIONVALE CHARDONNAY 2021

The Hemel-en-Aarde Valley and its associated terroir, continue to prove 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

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 a 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

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.

### TASTING NOTES

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 2026.

### 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 Wine  
Hemel-en-Aarde Valley

### PRODUCTION

512 x 12 bottle cases

### ANALYSIS

Alcohol:	13.09 vol%
Total Acidity:	5.5 g/l
Residual Sugar:	1.5 g/l
pH:	3.35pH
Volatile Acidity:	0.58 g/l
Total So2:	85 mg/l
Allergens:	Sulphites
Suitable for Vegans	