



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

SANS BARRIQUE CHARDONNAY 2021

These grapes originate solely from a unique vineyard site, located amongst the tall mountains behind the village of Villiersdorp in the Elandskloof valley, Overberg. The vineyards are planted at elevation in clay-based soils and receive low sunlight hours, capturing a very special terroir. The Sans Barrique Cuvée enjoys no wood, which is the key to its crisp and clean personality, reflecting a pure Chardonnay fruit profile.

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

Bunches are pressed whole and transferred to tank for cold settling over 36 hours. Only the clarified juice is fermented in stainless steel, where a long, cool fermentation encourages the development of a full spectrum of flavours. The wine undergoes no malo-lactic fermentation, adding further to its fresh appeal, with a 6 month maturation period 'sur lie' building a rich element into the palate. Apart from a small percentage of estate-grown fruit, included for added depth and complexity, the majority of this wine is from the original 1988 Elandskloof plantings.

TASTING NOTES

Lively and refreshing, with great definition of seamless floral and citrus fruit notes. Crisp and fine on the palate with the slightest hint of nutty spice. This vineyard's trademark finesse on obvious display. This wine shows great promise and will reward further cellaring. Drink now until 2026.

FOOD PAIRING

Another versatile offering, equally suitable with appetisers or main course. Works exceptionally well with creamy mushroom pastries, goat's cheese or a smooth vegetable soup. Delightful with simply grilled or poached fish with butter and parsley or with moules marinière.



VARIETAL

100% Chardonnay

WINE OF ORIGIN

Cape South Coast

PRODUCTION

1800 x 12 bottle cases

ANALYSIS

Alcohol:	12.84 vol%
Total Acidity:	6.9 g/l
Residual Sugar:	2.5 g/l
pH:	3.27
Volatile Acidity:	0.36 g/l
Total So2:	104 mg/l
Allergens:	Sulphites
Suitable for Vegans	