



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

SANS BARRIQUE CHARDONNAY 2020

These grapes originate solely from a unique vineyard site, located amongst the tall mountains behind the village of Villiersdorp in the Elandsloof 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

Spring 2019 saw ideal weather conditions during flower and fruit set, heightening expectations for the upcoming vintage. Our hopes were however 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

Bunches are pressed whole and transferred to tank for cold settling over 36 hours. As with our wooded Chardonnays, the juice is intentionally left to start fermentation spontaneously, thus obtaining significant benefit from the natural occurring microflora. The wine undergoes no malolactic fermentation, adding further to its fresh appeal, with a six-month maturation period 'sur lie' building a rich element into the palate.

TASTING NOTES

Full and expressive, with luxurious aromas of Golden Delicious apple and fresh cream, wound around a pure and precise core. Succulent texture and fresh lemon rind flavours bring balance and focus into a substantial finish. Enjoy now until 2024.

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

Elandsloof

PRODUCTION

1390x12 bottle cases

ANALYSIS

| | |
|---------------------|------------|
| Alcohol: | 13.68 vol% |
| Total Acidity: | 6.2 g/l |
| Residual Sugar: | 2.7 g/l |
| pH: | 3.38 |
| Volatile Acidity: | 0.46 g/l |
| Total So2: | 91 mg/l |
| Allergens: | Sulphites |
| Suitable for Vegans | |