



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

WALKER BAY SAUVIGNON BLANC 2020

Sauvignon Blanc is arguably our least known wine but surprises us by being our most successful label in terms of volume sales; and is certainly South Africa's best performing white wine. Our geographic location, lying within five kilometers of the cool Atlantic Ocean, offers the most ideal temperature zone of the Cape. Added to this, the heavy shale clay soil that typifies the Hemel-en-Aarde Valley lends an inviting tropical tone to the flavour profile of this vintage.

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

The majority of vines contributing to this wine was planted 25 years ago, laying a solid foundation of fruit complexity whilst ripening a balanced crop. The benefit of long-cane Guyot pruning in retaining bud fertility is especially significant in these mature vineyards. Picking is done manually and restricted to the cooler morning hours. As soon as the grapes are delivered to the cellar, they are crushed, destemmed and lightly pressed. Following a long, cool fermentation, textural development is encouraged by a significant period of maturation on lees (sur lie).

TASTING NOTES

Now finished under screwcap to capture fresh vibrancy and minimize bottle variation, the wine shows tangy apple, fig and pineapple fruit flavours. An approachable nature and silky texture, with wet stone elements adding to overall complexity. Mouth-watering and integrated finish. Serve chilled and enjoy as the wine unfolds in your glass.

FOOD PAIRING

Springbok and chakalaka curry bread, Waldorf salad, grilled fresh Yellowtail or whenever refreshment of the palate is needed.



VARIETAL

88.5% Sauv Blanc & 11.5% Semillon

WINE OF ORIGIN

Hemel-en-Aarde Valley

PRODUCTION

48230 x 750ml

ANALYSIS

Alcohol: 13.05 vol%
Total Acidity: 6.7 g/l
Residual Sugar: 1.9 g/l
pH: 3.13
Total So2: 104 mg/l
Volatile Acidity: 0.36 g/l
Allergens: Sulphites
Suitable for Vegans