



BOUCHARD FINLAYSON  
A BOUTIQUE VINEYARD

## WALKER BAY SAUVIGNON BLANC 2022

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 most popular 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

Cold and exceedingly wet conditions occurred during flowering and berry set late in 2021. The ripening season of January 2022 however, saw some of the hottest and driest conditions that have been recorded over the past seven years; the rainfall received for this period was atypically low. This allowed for a long, healthy ripening of a concentrated crop. Minimal disease pressure and dilution resulted in the production of fruit of an outstanding quality, in which full phenolic ripeness and refreshingly low natural sugar accumulation was expressed.

### VINIFICATION

Varied picking dates stretch through a period of up to three weeks, allowing for the creation of a wine that is balanced by crisp acidity and a rich fruit profile - induced by a later ripening. A small portion of the grapes undergoes a skin-contact period, in which the backbone for a full and concentrated mouthfeel starts to form. Fruit arrives at the cellar before the heat of the afternoon and is gently crushed, destemmed and pressed. Free-run portions are fermented long and cool, followed by a lengthy lees maturation period in tank (sur lie).

### TASTING NOTES

An enthralling nose of white peach, lime zest and granny smith apples complements a silky, coated mid-pallet that lingers in the mouth. The bright minerality typical of the Hemel-en-Aarde Valley elevates flavours of orange peel, pear and layers of fragrant jasmine. Balanced and integrated, this wine has a crisp core that speaks of a clean-cut complexity. Serve chilled and enjoy as the wine unfolds in your glass.

### FOOD PAIRING

Ripe camembert dressed in toasted almonds and fragrant wild honey. Creamy mushroom risotto, Thai (chilli) chicken soup or a flavourful seafood bisque will pair beautifully with our Sauvignon Blanc.



### VARIETAL

87% Sauvignon Blanc & 13% Semillon

### WINE OF ORIGIN

Estate Wine  
Hemel-en-Aarde Valley

### PRODUCTION

3 830 x 12 bottle cases

### ANALYSIS

Alcohol:	13.25 vol%
Total Acidity:	6.5 g/l
Residual Sugar:	1.4 g/l
pH:	3.31
Volatile Acidity:	0.43 g/l
Total So2:	108 mg/l
Allergens:	Sulphites
Suitable for Vegans	