



**BOUCHARD FINLAYSON**  
A BOUTIQUE VINEYARD

## AURUM 2019

Complex and luscious, estate-grown Riesling straw wine, made from naturally dried grapes - Aurum offers intensely concentrated fruit, finely balanced by a refreshing, cleansing acidity.

### VINTAGE

Vintage 2019 will long be remembered for the raging wildfire that swept across the Hemel-en-Aarde Valley on the 11 January – less than three weeks before the first grapes were picked. We were fortunate not to be severely impacted and brought in a healthy, although slightly lighter crop. The reduced yield being the result of milder than normal winter temperatures. Weather conditions remained cool and relatively dry throughout February and March.

### VINIFICATION

A ton of grapes are handpicked at base wine ripeness and individual bunches hung indoors, to be dried for around 120 days. This retains and concentrates natural acidity in line with grape sugars. Once raisined, the berries contain only a third of the original liquid volume. The bunches are then hand destemmed, with some stems included in the crush, assisting juice flow during pressing. The juice is slowly liberated from the raisons, during a 24-hour pressing cycle, following a few days' skin fermentation. Fermentation is relatively cool and takes up to a month. A mere 70 litres are recovered, which is matured in old oak for 18 months and bottled with only a light filtration.

### TASTING NOTES

Intensely concentrated and waxy, aromatics of orange peel, honeyed stone fruit, quince, and tangy apricot are layered with hints of kerosene, baking spice and candied limes. On the palate it's lusciously sweet, the layers of acid build and crescendo, coming back in waves, the fruit buoyant and intense, yet finely balanced. There's a musicality to the way the sensations and flavours link and harmonise, the honeyed fruit echoing long after, tailing out into a seemingly endless finish. The cleansing, appetising acidity instantly refreshes the palate

### FOOD PAIRING

Worth its weight in gold, Aurum 2019 will pair exceptionally with a host of desserts as well as savoury dishes such as cheese and foie gras. Enjoy now, or cellar as the wine will improve and develop with age.



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**VARIETAL**  
100% Riesling

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**WINE OF ORIGIN**  
Estate Wine  
Hemel-en-Aarde Valley

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**PRODUCTION**  
205 bottles

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**ANALYSIS**  
Alcohol: 8.78 vol%  
Total Acidity: 9.8 g/l  
Residual Sugar: 309.3 g/l  
pH: 3.11  
Volatile Acidity: 1.33 g/l  
Total So2: 177 mg/l  
Allergens: Sulphites  
Suitable for Vegans