



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

SANS BARRIQUE CHARDONNAY 2023

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

Moderate and mild winter weather conditions was experienced, with average rainfall, which continued into spring and early summer. These conditions, ideal for slow and even riping, was interrupted during the middle of December, with the arrival of some refreshing showers. January saw a continuation of dry and cool conditions, coinciding neatly with an earlier maturity of those cultivars that usually ripen first. During the third week of February, however, a massive 80mm downpour, had set the tone for the rest of the vintage. By the last day of picking, 240 mm had fallen since harvest started. Rigorous selection of only ripe and healthy bunches provide critical.

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 Elandskloof ward.

TASTING NOTES

Intense ripe pear and zesty lemon peel aromas, seamlessly interwoven with floral overtones. Crystalline substance and a piercing pocus, that drives a seemingly endless finish. The wine exhibits fine harmony. 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

WO Elandskloof

PRODUCTION

1677 x 12 bottle cases

ANALYSIS

Alcohol: 12.17 vol%

Total Acidity: 7.5 g/L

Residual Sugar: 2.2 g/L

pH: 3.26

Volatile Acidity: 0.27 g/L

Total Sulphur 102mg/L

Allergens: Sulphites

Suitable for Vegans