



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

AURUM 2021

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.

VINIFICATION

A ton of grapes are handpicked at base wine ripeness and individual bunches hung indoors, to be dried for around 100 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 raisins, 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 neutral 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. Drink now until 2050

FOOD PAIRING

Worth its weight in gold, Aurum 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.



VARIETAL
100% Riesling

WINE OF ORIGIN
Estate Wine
Hemel-en-Aarde Valley
Walker Bay

PRODUCTION
321 bottles

ANALYSIS
Alcohol: 9.0 vol%
Total Acidity: 10.9 g/l
Residual Sugar: 304 g/l
pH: 3.19
Total So₂: 200 mg/l
Allergens: Sulphites