



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

SANS BARRIQUE CHARDONNAY 2019

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

An unprecedented early harvest, starting on the 18th of February, posed serious logistical issues for the winery, as we were still heavily involved in the picking of Sauvignon Blanc and estate-grown Chardonnay. Harvest of these, typically small-berried grapes, concluded in the first week of March, when we'd historically only start sampling the vineyards. Normal cropping levels and even ripening of the generally excellent fruit leaves climatic conditions or the preceding dry years to blame for this occurrence.

VINIFICATION

A major benefit of our long-standing relationship with the grower, who mainly farms apples, is receiving a truckload of chilled grapes, early in the morning. Bunches are pressed 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 6month maturation period 'sur lie' building a rich element into the palate.

TASTING NOTES

Bottled finesse. Delicate green apple, umami and flinty notes on perfectly balanced, bright and refreshing acidity. Effortless density coats the palate on entry and focusses its energy towards the finish. This wine shows great promise and will reward further cellaring.

FOOD PAIRING

Another versatile offering, equally suitable with appetisers or main course. Works really well with creamy mushroom pastries, goats cheese or a smooth vegetable soup. Simply grilled or poached fish with butter and parsley. Moules marinières



VARIETAL

100% Chardonnay

WINE OF ORIGIN

Elandskloof

PRODUCTION

1540 x 12 bottles cases

ANALYSIS

Alcohol: 13.46%

Acid: 5.7g/l

Residual Sugar: 1.6g/l

pH: 3.46

Volatile Acidity: 0.33g/l

Total Sulphur: 97mg/l

Allergens: Sulphites

Suitable for Vegans