



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

SANS BARRIQUE CHARDONNAY 2022

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

Cold and exceedingly wet conditions occurred during flowering and berry set late in 2021, pushing the onset of the harvest season ever later. The ripening season during 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

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 6month 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

Tight mineral approach at first which opens to succulent citrus zest and pithy grapefruit interest. Pear and Granny Smith apple flavours abound. A balanced and refreshing acidity maintains a vibrant edge. Bright and inviting, this wine possesses sufficient concentration to develop layered complexities in bottle. Drink now until 2028.

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

Cape South Coast

PRODUCTION

904 x 12 bottle cases

ANALYSIS

Alcohol: 12.94 vol%
Total Acidity: 6.2 g/l
Residual Sugar: 2.4 g/l
pH: 3.42
Volatile Acidity: 0.38 g/l
Total So₂: 79 mg/l
Allergens: Sulphites
Suitable for Vegans