



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

MISSIONVALE CHARDONNAY 2022

The Hemel-en-Aarde Valley and its associated terroir, continue to prove itself to be one of the Cape's most treasured Chardonnay locations. The name Missionvale stems from the mission hospital, established on the domain property in the early 19th Century. All grapes are harvested from this Estate, to create one of the finest Chardonnays.

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 of 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

A systematic evaluation of our Chardonnay vineyards' indigenous yeast population, delivers promising results with 40% of the barrels in this wine completing fermentation un-inoculated. Spontaneous onset, assisted by late inoculation with locally sourced organically grown natural yeast, is responsible for the balance of alcohol conversion. Now an established component of the final blend, 8% was fermented and matured for 9 months in amphora, the balance in French oak. Finding a quiet day to bottle, during the onset of harvest can prove challenging, however the additional elevation in tank proves to be worthwhile. Bottled with light filtration in February 2023.

TASTING NOTES

Crystalline and energetic at its core, the wine exhibits forward ripe pear and floral aromas. Seductive and refined, this complex white is superbly balanced. Delicate citrus notes neatly balance a fine texture. Its impressive youth should improve through 2026.

FOOD PAIRING

A creamy prawn stroganoff will complement the texture of the wine, while a simple Waldorf salad remains a favourite. Fresher styled cheeses, like grilled halloumi or chevre.



VARIETAL

100% Chardonnay

WINE OF ORIGIN

Estate Wine
Hemel-en-Aarde Valley

PRODUCTION

567 x 12 bottle cases

ANALYSIS

Alcohol:	13.03 vol%
Total Acidity:	5.7 g/l
Residual Sugar:	1.6 g/l
pH:	3.42
Volatile Acidity:	0.58 g/l
Total So2:	88 mg/l
Allergens:	Sulphites
Suitable for vegans	