



BOUCHARD FINLAYSON  
A BOUTIQUE VINEYARD

## WALKER BAY SAUVIGNON BLANC 2023

Sauvignon Blanc is arguably our least known wine but surprises us by being our most successful label in terms of volume sales; and is certainly South Africa's most popular white wine. Our geographic location, lying within five kilometers of the cool Atlantic Ocean, offers the most ideal temperature zone of the Cape. Added to this, the heavy shale clay soil that typifies the Hemel-en-Aarde Valley lends an inviting tropical tone to the flavour profile of this vintage.

### VINTAGE

Moderate and mild winter weather was experienced, with average rainfall, which continued into spring and early summer. These conditions, ideal for slow and even ripening, 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, 240mm had fallen since harvest started. Rigorous selection of only ripe and healthy bunches, proved critical. Most vineyards cropped lower than the long-term average, mostly due to adverse flowering conditions.

### VINIFICATION

Semillon, a traditional blending partner of Sauvignon blanc, fulfils vital roles in toning down racy edges and adds to ageing potential. This vintage sees the majority Semillon fermented in old oak, partially permitted to undergo malo-lactic fermentation, in order to build palate breadth and texture. A number of vineyards, mostly planted to SB11, SB316 and SB317 clones, contribute to this wine. Further aromatic complexity is gained by employing a range of yeast strains, each selected to complement a set of fermentation conditions. Bottled in June 2023.

### TASTING NOTES

Aromatic and distinctive, boasting aromas of passionfruit, lemongrass and jasmine flower. A tangy apple and poached pear character balances with the supple structure of this wine. A touch of savoury salt marks the finish. Impressive for its focus and refreshing quality. Serve chilled and enjoy as the wine unfolds in your glass.

### FOOD PAIRING

Ripe camembert dressed in toasted almonds and fragrant wild honey. Creamy mushroom risotto, Thai (chilli) chicken soup or a flavourful seafood bisque will pair beautifully with our Sauvignon Blanc.



### VARIETAL

85,2% Sauvignon Blanc & 14,8% Semillon

### WINE OF ORIGIN

Walker Bay

### PRODUCTION

3 000 x 12 bottle cases

### ANALYSIS

Alcohol:	13.06 vol%
Total Acidity:	6.6 g/l
Residual Sugar:	1.6 g/l
pH:	3.34
Volatile Acidity:	0.35 g/l
Total So2:	109 mg/l
Allergens:	Sulphites
Suitable for Vegans	