

## Chardonnay Sans Barrique, Cape South Coast, Bouchard Finlayson

Hemel-en-Aarde, South africa



<b>Product code</b>	BN16ZZWC
<b>Grapes</b>	Chardonnay
<b>Country</b>	SOUTH AFRICA
<b>ABV%</b>	13.68
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	
<b>Vintage</b>	2023



Vegan



Vegetarian



BOUCHARD FINLAYSON  
A BOUTIQUE VINEYARD

### Producer

This boutique winery was founded in 1989 by renowned Burgundian winemaker, Paul Bouchard and South African Pinot Noir pioneer, Peter Finlayson. Situated in the cool climate Hemel-en-Aarde Valley in Walker Bay, 110 kilometres south east of Cape Town, the 22 hectares of vineyard are laid out according to Burgundian principles and more than half are planted with Pinot Noir. Vines are densely planted at 9,000 vines per hectare and green harvesting takes place at veraison (change of colour of grape pigmentation) in order to develop flavour concentration. The vineyards have soils of a distinctive clay-rich Bokkeveld shale (gravel and shale) and the nearby, cold ocean provides a cooling effect on the land. The winery is a leader in responsible agriculture and a pioneer for the World Wide Fund for Nature Conservation. In addition to the acclaimed Pinot Noirs, Bouchard Finlayson also produce highly rated Chardonnays, Sauvignon Blancs and Rieslings.

### Tasting Notes

"Full and expressive, with luxurious aromas of Golden Delicious apple and fresh cream, wound around a pure and precise core. Succulent texture and fresh lemon rind flavours bring balance and focus into a substantial finish. Enjoy now until 2024."

### Viticulture

The meticulous viticulture approach is based on the Burgundian principal of high-density planting with low yields from individual vines. 9000 vines are planted per hectare, one metre apart, in five rows. The sixth row is missing to facilitate maintenance of the vines and to avoid compaction of the soils. High density planting encourages greater surface of leaf exposure and restricts root growth, thereby improving fruit concentration, which is so essential to the making of truly great wines. Green harvesting is done at veraison, usually

removing about 35% of the potential crop. Picking is done by hand with up to three separate passes through the vineyards to ensure that only the grapes at optimum ripeness are picked. The cool climate of Walker Bay is perfect for our Pinot Noir and largely influenced by the nearby cold Atlantic Ocean, rendering it one of the coolest wine growing areas in the Cape. The Hemel-en-Aarde valley is surrounded and sheltered by a mountain barrier – formed by the Galpin Peak at 810m and the Tower of Babel at 1200m – trapping the cloud cover and moisture brought in from the sea by the prevailing wind. Summer conditions are consequently warm rather than hot, and winter conditions are mild and frost-free. The sea breezes

## Winemaking

Bunches are pressed whole and transferred to tank or cold settling over 36 hours. As with our wooded Chardonnays, the juice is intentionally left to start fermentation spontaneously, thus obtaining significant benefit from the natural occurring microflora. The wine undergoes no malolactic fermentation, adding further to its fresh appeal, with a six-month maturation period 'sur lie' building a rich element into the palate.

## Awards

92 pts - International Wine Challenge, 2022  
91 pts - James Suckling, 2022  
90 pts - Wine Spectator, 2022