

Sauvignon Blanc, Walker Bay, Bouchard Finlayson

Hemel-en-Aarde, South africa



Product code	BN18ZZWC
Grapes	Sauvignon Blanc
Country	SOUTH AFRICA
ABV%	13,25
Case Size	6
Closure Style	Screw Cap
Producer	Bouchard Finlayson
Vintage	2024



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

An enthralling nose of white peach, lime zest and granny smith apples complements a silky, coated mid-pallet that lingers in the mouth. The bright minerality typical of the Hemel-en-Aarde Valley elevates flavours of orange peel, pear and layers of fragrant jasmine. Balanced and integrated, this wine has a crisp core that speaks of a clean-cut complexity. Serve chilled and enjoy as the wine unfolds in your glass.

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

Varied picking dates stretch through a period of up to three weeks, allowing for the creation of a wine that is balanced by crisp acidity and a rich fruit profile - induced by a later ripening. A small portion of the grapes undergoes a skin-contact period, in which the backbone for a full and concentrated mouthfeel starts to form. Fruit arrives at the cellar before the heat of the afternoon and is gently crushed, destemmed and pressed. Free-run portions are fermented long and cool, followed by a lengthy lees maturation period in tank (sur lie).