


**SANS BARRIQUE CHARDONNAY, BOUCHARD
FINLAYSON**

Vintage

2020


TECHNICAL ANALYSIS

Alcohol	Residual sugar
3.7	2.7
pH	Acidity
3.38	6.2

ATTRIBUTES

 Origin South Africa	 Variety Chardonnay	 Malolactic Fermentation No	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Chris Albrecht	 Fining Agent Bentonite/Pea protein	 Closure Cork	 Region Elands Kloof	 Vegan Yes

With fruit from two unique vineyard sites, Bouchard Finlayson's Sans Barrique cuvée enjoys no wood, which is the key to its crisp, clean personality.

TASTING NOTE

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.

VINTAGE CONDITIONS

Spring 2019 saw ideal weather conditions during flower and fruit set, heightening expectations for the upcoming vintage. However, hopes were soon challenged by the atypical and unstable weather presented early in the New Year. Fortunately, dry conditions set in as soon as harvest commenced, with the crop remaining healthy. Volumes recovered slightly from the light 2019 vintage and all-round, unexpectedly positive, fruit-quality was delivered to the cellar.

VINIFICATION DETAILS

Bunches are pressed whole and transferred to tank for cold settling over 36 hours. As with the wooded Chardonnays, the juice is intentionally left to start fermentation spontaneously, thus obtaining significant benefit from the natural occurring micro-flora. 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.