

SANS BARRIQUE CHARDONNAY, BOUCHARD FINLAYSON



Vintage

2018



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

Fresh, with its hallmark lemony texture that hints at cool summer nights. Brilliant pear, quince and orange blossom focuses around a lively core of moderate intensity. The wine exhibits fine harmony, with a creamy substance expanding over the length of the palate.

VINTAGE CONDITIONS

With dry summer conditions of the past few years persisting, harvest commenced on the last day of February and continued intermittently for the following three weeks – an unusually long picking window. Fruit quality proved to be excellent and cropping levels were encouraging.

VINIFICATION DETAILS

In line with previous vintages, the majority of this wine originates from the elevated vineyards of the Elandskloof. Bunches are pressed and transferred to tank for cold settling over 36 hours. Only the clarified juice is fermented in stainless steel, where a long, cool fermentation encourages the development of a full spectrum of flavours. The wine undergoes no malolactic fermentation, adding further to its fresh appeal, with a 6 month maturation period 'sur lie' building a rich element into the palate. An unwooded component of Bouchard Finlayson's Estate Chardonnay is introduced prior to bottling, contributing a stone fruit complexity.

TECHNICAL ANALYSIS











Alcohol	Residual sugar
12.4	1.5
pH	Acidity
3.31	6.7

AWARDS

Tim Atkin MW: 90 pts

Platter: 4*

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Chardonnay	No	75cl	Yes
 Winemaker	 Fined Using	 Closure	 Region	 Vegan
Chris Albrecht	Milk	Cork	Cape South Coast	No