

SANS BARRIQUE CHARDONNAY, BOUCHARD FINLAYSON



BOUCHARD FINLAYSON





TECHNICAL ANALYSIS

Alcohol	Residual sugar		
13.5	2.0		
рН	Acidity		
3.38	6.1		

ATTRIBUTES

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

Clean and crisp, immediate hints of apple, gooseberry, guava and sweet melon tease the palate while the lees tones add complexity and boost the aging potential of this unoaked Chardonnay.

VINTAGE CONDITIONS

Summer conditions were markedly dry which led to a modest harvest. Although only a small crop was collected, the corresponding quality has proved to be encouraging.

VINIFICATION DETAILS

Temperature-controlled fermentation in stainless steel tank, remaining on its primary lees for five months where the additional contribution of yeast autolysis increased complexity in the wine.

Origin	V ariety	Malolactic Fermentation	日 日 日 日 日 日 日 日 日 日 日 日 日 日 日 日 日 日 日	V egetarian
South Africa	Chardonnay	No	75cl	Yes
S. Winemaker	Fined Using	Closure	Region	Vegan
Chris Albrecht	Milk	Cork	Cape South Coast	No