



BOUCHARD FINLAYSON  
A BOUTIQUE VINEYARD

## MISSIONVALE CHARDONNAY 2012

The Hemel-en-Aarde Valley and its associated terroir have proven itself to be one of the Cape's most treasured Chardonnay locations. The name Missionvale stems from the mission hospital established on the domain property in the early 19th Century. All grapes are harvested from our Estate to create one of the finest Chardonnays.

### VINTAGE

Vintage 2012 was simply perfect. There were no curve balls to spoil the fruit and the weather was ideal. It was one of those extraordinary harvests where the crop was substantial while the quality was correspondingly, enviously good in its early reflections. The weather remained perfectly dry throughout the six weeks of harvest.

### VINIFICATION

Secondary fermentation established softer and more complex lactic acid, which contributes to a greater complexity. These grapes were fermented in classic Burgundian style with additional time on the original fermentation lees and barrel maturation of 7 months in 30% new French oak barrels. This maturation contributes to its distinct velvet texture.

### TASTING NOTES

This bottling shows a youthful feel from a great vintage, expressing fine intensity and a long, mouth-watering finish. Loads of honey and peach flavours, all supported by the excellent classic cooperage that is characterized by its seamless palate, mouth feel and abundantly rich pronouncement on the palate.

### FOOD PAIRING

Paired beautifully with seafood, favoured fish like bouillabaisse, white meat like pork or pheasant, vegetarian dishes and cheese.



---

### VARIETAL

100% Chardonnay

---

### WINE OF ORIGIN

Hemel-en-Aarde Valley,  
Walker Bay

---

### PRODUCTION

900 cases (12 bottles cases)

---

### ANALYSIS

Alcohol: 13.95%  
Acid: 4.6g/l  
Residual Sugar: 1.8g/l  
pH: 3.45