



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

MISSIONVALE CHARDONNAY 2013

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

One of the most significant features of 2013 was the unusually long winter of 2012 with the added challenge of a very wet October month. While this may sound adverse, it was in fact a very 'appropriate' scenario because worldwide quality wine production is synonymous with marginal but cool climate conditions.

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 8 months in 22% new French oak barrels. This maturation contributes to its distinct velvet texture.

TASTING NOTES

This vintage is characterised by elaborate flavours of under-exposed wood tones with over-layers of pure vanilla, pear, mango and yeasty lees. A seamless wine, with much evolution and excitement on the mid palate. Added complexity and nutty flavours will enhance with a deeper and richer colour.

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

730 cases (12 bottles cases)

ANALYSIS

Alcohol: 13.34%

Acid: 4.9g/l

Residual Sugar: 2.5g/l

pH: 3.37