



BOUCHARD FINLAYSON  
A BOUTIQUE VINEYARD

## WALKER BAY SAUVIGNON BLANC 2014

Sauvignon Blanc is arguably our least known wine but surprises us by being our most successful label in terms of volume sales; and is certainly South Africa's best performing white wine. Our geographic location, lying within five kilometres of the cool Atlantic Ocean, offers the most ideal temperature zone of the Cape. Added to this, the heavy shale clay soil that typifies the Hemel-en-Aarde Valley lends an inviting tropical tone to the flavour profile of this vintage.

### VINTAGE

Vintage 2014 commenced on the 12th of February, much later than normal, after a long and possibly the wettest summer on record with 610mm of rainfall recorded from October to March. This atypical vintage initiated a keen sense of urgency from both vineyard and cellar staff. Peter Finlayson's experience and attention to detail ensured a successful harvest and an excellent vintage for white wine.

### VINIFICATION

The research of our non-traditional viticultural practice of implementing high-density plantings has shown that it offers greater physiological ripening at harvest time which, during this past wet summer would have provided useful reward under adverse weather patterns. Components are fermented and matured for a minimum of 5 months on gross lees in stainless steel tanks prior to preparation for bottling. Malolactic fermentation is suppressed to retain freshness and vibrancy.

### TASTING NOTES

The 2014 vintage offered near perfect fruits with great acid levels and a luscious palate. Bottling earlier offered us with the chance to capture vibrant flavours and fermentation esters. The nose is fragrant and the palate portrays rich tropical fruit flavours of litchi, granadilla and guava. The wine is crisp, signaling confirmed structure and good but gentle acid balance.

### FOOD PAIRING

Pairs beautifully with fish dishes, crustaceans, sushi, vegetarian cuisine and cheese.



---

### VARIETAL

100% Sauvignon Blanc

---

### WINE OF ORIGIN

Walker Bay

---

### PRODUCTION

4820 cases (12 bottles cases)

---

### ANALYSIS

Alcohol: 12.76%

Acid: 5.8g/l

Residual Sugar: 2.3g/l

pH: 3.34