



BOUCHARD FINLAYSON  
A BOUTIQUE VINEYARD

## BLANC DE MER 2016

Blanc de Mer offers more than it portrays and its Riesling pedigree boasts lots of strong personality. It is an unusual blend from the Cape where Riesling is virtually unknown as a blending partner. The name Blanc de Mer translates to 'white of the sea'. Inspired by the estate's close proximity to our coastal town Hermanus where the Southern Right whales come to calve during the months of late winter towards the end of spring.

### VINTAGE

2016 vintage was generous and produced quality grapes at optimal ripeness after a more than comfortable summer.

### VINIFICATION

A straight forward approach to fermenting the clarified grape must after a firm pressing and good juice recovery. Fermentation completed over a ten day controlled, cold monitoring of the process where the resulting wine was allowed to remain on primary lees for six months. This extended lees contact helps to expand the creamy mouth feel of this wine which adds to the complexity and aging potential.

### TASTING NOTES

Very rich with complex tones of peaches, roses and winter melon. A firm mouthfeel with a notable core of minerality which promises to unfold into gentle layers of added warm tones as it develops! Its Riesling pedigree boasts noble intent where its dominant position retains its uniqueness in the arena of Cape white wine blends. Twenty seven years of tradition with this wine maintaining the same style and character offers confidence to its loyal band of supporters.

### FOOD PAIRING

Blanc de Mer is my favourite accompaniment to fresh oysters. There is strength in the palate here to balance with the creaminess of oysters! Further recommended as an aperitif or any fish or seafood dish. Also ideal with all salads and cold dishes.



---

### VARIETAL

Varietal: 61% Riesling, 17% Viognier, 12% Chardonnay, 8% Sauvignon blanc, 2% Semillon.

### WINE OF ORIGIN

Cape South Coast

---

### PRODUCTION

1180 x 12 bottle cases

---

### ANALYSIS

Alcohol: 13.11%  
Acid: 5.1g/l  
Residual Sugar: 3.4g/l  
pH: 3.42