



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

BLANC DE MER 2018

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

Vintage 2018 commenced on the 8th February. Fruit quality proved to be excellent and cropping levels were encouraging, this in spite of drought conditions being the talk of the day. Fortunately our Hemel-en-Aarde region is blessed with a distinctive micro-climate which defied the predictors of poor expectations. The few rain showers received during the vintage was a positive experience and added to the calibre of the vintage.

VINIFICATION

The Riesling grape offers a solid frame to this blend where its content is 65% of the cuvée. This noble white wine variety is an unusual contribution to a Cape white blend, but it does assist in establishing a singular personality to the wine. Add to this a 16% Viognier component and its exclusivity profile is further enhanced. These two diverse elements are married with 18% Chardonnay. The grapes were lightly pressed and clear juice was fermented cold, where the eventual wine was left to evolve on the primary lees until blended and prepared for bottling.

TASTING NOTES

A fountain of flowery aromas alerts first impression success! The taste is characterised by hints of quince, apricot and almonds with a comforting creamy middle and a bold seamless surround. Fresh and vibrant, with a convincing strength and quality finish.

FOOD PAIRING

A wine for all seasons! Ideally suited to summer salads, salmon, sushi, oysters and white cheese!



VARIETAL

65% Riesling, 18% Chardonnay,
16% Viognier, 1% Sauvignon
blanc

WINE OF ORIGIN

Western Cape

PRODUCTION

3783 x 12 bottle cases

ANALYSIS

Alcohol: 13.27%
Acid: 5.4g/l
Residual Sugar: 3.5g/l
pH: 3.30