



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

BLANC DE MER 2014

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 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 2014 vintage offered near perfect fruits with great acid levels. Components fermented separately and matured for a minimum of 5 months on gross lees in stainless steel tanks, prior to blending and preparation for bottling. Malolactic fermentation was suppressed to retain freshness and vibrancy.

TASTING NOTES

The Riesling component is now dominant with a notably fragrant nose, ample body and luscious finish. Best described as a kaleidoscope of flavours with a solid Chardonnay structure. Bright Fruits and repeated flavours of pear, plum, apricot, custard apple and cape gooseberry.

FOOD PAIRING

Aptly named, the wine pairs beautifully with shellfish and seafood, especially oysters and Sushi. Also wonderful as an aperitif, with a fresh garden salad or Indian and Asian spiced dishes.



VARIETAL

69% Riesling, 24% Viognier,
4% Chardonnay and 3%
Chenin blanc

WINE OF ORIGIN

Cape South Coast

PRODUCTION

3100 cases (12 bottles cases)

ANALYSIS

Alcohol: 13.29%
Acid: 5.1g/l
Residual Sugar: 3.4g/l
pH: 3.38