



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

BLANC DE MER 2015

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 2015 set off to an early start reflecting the rewards of a flattering and comfortable summer season. This was a neat summer, grossly in contrast to the tough weather conditions experienced during the previous year. The cold winter during 2014 mid-year added to the foundation of a generous crop development and resulted in a rewarding offering at harvest time.

VINIFICATION

Following a 25 year tradition, Riesling remains the dominant component in this blend. Grapes are harvested optimally ripe and pressed "whole bunch" to capture added flavour and body. Fermentation is controlled under strict cold temperature parameters to ensure maximum aromatic component retention. Further extended lees contact helps to expand the creamy mouth feel of this wine. Full ripe Viognier helps to create body and add complexity.

TASTING NOTES

Most noticeable is the fountain of bright tropical aromas which greets one at first contact. This is followed by the gorgeous round tropical fruit bowl flavour complexity pattern.... Almost a Persian carpet mix of taste compliments. Essentially a great opportunity to enjoy under relaxed circumstances and add to a special occasion.

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: 65% Riesling, 19 % Viognier, 9% Chardonnay, 4% Semillon and 3% Sauvignon Blanc.

WINE OF ORIGIN

Cape South Coast

PRODUCTION

3600 cases (12 bottles cases)

ANALYSIS

Alcohol: 13.36%
Acid: 5.2g/l
Residual Sugar: 3.5g/l
pH: 3.38