



BOUCHARD FINLAYSON  
A BOUTIQUE VINEYARD

## CROCODILE'S LAIR, KAAIMANSGAT CHARDONNAY 2016

The Kaaimansgat or Crocodile's Lair vineyard is hidden away in the Elandskloof Valley behind the village of Villiersdorp, just 80km from Hermanus. A beautiful spot inside a blind valley nestled amongst majestic mountains. Bouchard Finlayson has been linked directly to this vineyard for close to twenty six years. It is located 700m above sea level, ripens a month later than other Cape Chardonnays and benefits enormously from cool autumn temperatures. The vines are not irrigated and they produce small berries of high skin to juice ratio, which adds an extra flavour component to this superior wine.

### VINTAGE

The Kaaimansgat vineyard is traditionally only ready for harvesting well into the month of March but this time the first grapes from this vintage were collected on 23 Feb, which would be the earliest on record. The crop was positively healthy and presented some of the finest fruit which we have witnessed in a long time! No excuse for poor performance and every opportunity to capture stunning wines.

### VINIFICATION

A very useful benefit in receiving fruit from Kaaimansgat is the overnight cold room function which means the delivery of chilled fruit early the following day! Following traditional Burgundian winemaking practice our Chardonnays are pressed "whole bunch". The inclusion of stalks in the press provides another flavour component which we feel adds to the depth and complexity of this wine. It is interesting to note that the use of a mechanical harvester in Burgundy has forced the exclusion of stalks in modern Burgundian Chardonnay preparation. Once our Chardonnay juice is clarified, yeast inoculation takes place and the fermenting musts are transferred to barrel when ferments are 30% underway. All this Chardonnay is barrel fermented with a new French Oak compliment of 20%.

### TASTING NOTES

Deliciously complex with fresh crisp fruit flavours. Gooseberry, sweet melon, Jasmine and rose petal all combine to build on layers of this taste discovery. The nutty and creamy components will enhance the development of the taste profile to allow for added interest as the wine matures! A great finish with loads of ageing potential.

### FOOD PAIRING

Sip to savour every drop while enjoying a host of dishes. Recommended are crispy duck, chicken casserole, cauliflower and cheese, tuna, Chevre or crayfish thermidor!



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### VARIETAL

100% Chardonnay

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### WINE OF ORIGIN

Overberg

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### PRODUCTION

2256 cases (12 bottles cases)

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### ANALYSIS

Alcohol: 13.89%

Acid: 5.4g/l

Residual Sugar: 2.3g/l

pH: 3.51