



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

CROCODILE'S LAIR CHARDONNAY 2021

The Kaaimansgat or Crocodile's Lair vineyard is hidden away in the Elandsbloof Valley behind the village of Villiersdorp, just 80km from Hermanus. A beautiful, blind valley nestled amongst majestic mountains. Bouchard Finlayson has been linked directly to this vineyard for thirty vintages. It is located 700m above sea level, ripens a month later than other Cape Chardonnays and benefits enormously from cool autumn temperatures. The name of the vineyard is derived from the mispronounced name of the original settler – a Dutchman Kwaaiman.

VINTAGE

It's been remarked before how the weather, during recent odd vintages, seems to behave to the benefit of local vintners. 2021 followed this pattern of 2019, 2017 and 2015. Yields varied significantly between cultivars and apart from a big rain event on 14 March, dry and cool conditions prevailed during picking. Phenolic ripeness outperformed sugar accumulation in the berries, resulting in juices with low potential alcohol and balanced natural acidities.

VINIFICATION

The elevation at which these vineyards grow, play a significant role in the resulting wine. At 800m above sea level, berries tend to be smaller and skins thicker. Lower juice recoveries can be expected, however, fruit flavours are abundant and the vintage consistency remarkable. Fermentation occur in barrel and initiate spontaneously by indigenous yeast populations. Maintaining temperatures below 25 degrees Celsius is key in the preservation of fruit freshness. Bottling in January 2022 follows a 2 month resting period in tank.

TASTING NOTES

Excellently presented aromas of melon and nectarine underlay a vibrant and pronounced lemon zest and baking spice combination. The texture is rich and voluminous, but balanced by a compelling acidity. Incredible length on the palate. Drink now through 2025.

FOOD PAIRING

The richness of the wine works very well with a mild tandoori salmon and coriander chutney. Leafy herb salad with a light drizzle of miso dressing. Classic avocado ritz.



VARIETAL

100% Chardonnay

WINE OF ORIGIN

Kaaimansgat

PRODUCTION

2070 x 12 bottle cases

ANALYSIS

Alcohol:	13.48 vol%
Total Acidity:	6.3 g/l
Residual Sugar:	2.1 g/l
pH:	3.27
Volatile Acidity:	59mg/l
Total So2:	0.82 g/l
Allergens:	Sulphites
Suitable for Vegans	