



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

BLANC DE MER 2024

Blanc de Mer offers more than it portrays and its Riesling pedigree boasts a 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 Walker Bay, where the Southern Right whales come to calve during the late winter months until the end of spring.

VINTAGE

Good rainfall was received during winter, but unfortunately wet conditions continued into the growing season - the cumulative summer precipitation nearly equalling the annual average. On Heritage weekend of 24 September, historic maximum rainfall data was revised when a massive 196mm event caused devastating flooding and landslides across the region. Wet and windy conditions prevailed during flower, reducing yields on most cultivars. Fortunately, the inclement weather dissipated before the onset of harvest, allowing ripeness to progress unhindered on the small and concentrated crop. Picking started in the second week of February, but in a very congested fashion, as ripening of various cultivars converged towards the first week of March.

VINIFICATION

While estate-grown Riesling forms the majority of this unique blend, Viognier from a well-established vineyard in Paarl made another appearance. The fruit arrived ripe and healthy - beautifully complementing the steely acidity of our own grapes. All bunches were fully destemmed before pressing and were allowed a cool fermentation in stainless steel. A portion of whole-bunch pressed Chardonnay, also seeing no oak, completed the blend. The wine was bottled in June 2024.

TASTING NOTES

Lifted and perfumed in style. Striking rosewater, tangerine and orange blossom flow from the glass. The complex and layered palate reveal fresh-cut apple, dried apricot and pickled ginger, flanked by subtle sea salt. Supple, yet refreshing with a well-balanced finish. Expect the wine to build a textural element, as the Riesling component finds its voice

FOOD PAIRING

Effortless drinking qualities make the Blanc de Mer a popular aperitif, however it's suitability to fresh seafood is unmatched - think Thai red prawn curry, bouillabaisse or simply oysters.



VARIETAL

67% Riesling
19% Viognier
14% Chardonnay

WINE OF ORIGIN

Cape Coast

PRODUCTION

2 992 x 12 bottle cases

ANALYSIS

Alcohol: 13.08 vol%
Total Acidity: 6.6 g/L
Residual Sugar: 4.4 g/L
pH: 3.14
Volatile Acidity: 0.34 g/L
Total So2: 108 mg/L
Allergens: Sulphites