



BOUCHARD FINLAYSON  
A BOUTIQUE VINEYARD

## MISSIONVALE CHARDONNAY 2015

The Hemel-en-Aarde Valley and its associated terroir has proven itself to be one of the Cape's most treasured Chardonnay locations. The name Missionvale stems from the mission hospital established on the domain property in the early 19th Century. All grapes are harvested from this Estate to create one of the finest Chardonnays.

### VINTAGE

Vintage 2015 followed a particularly mild and accommodating summer enjoyed in the Hemel-en-Aarde Valley. Harvesting of these, domain Chardonnay grapes, commenced early in February which reflected the notable contrast between this vintage compared with the previous two years, where harvesting had been late. Fruit was exemplary and full of promise.

### VINIFICATION

Pressed with whole clusters for added flavour. Fermenting commenced in the tank but soon the must was transferred to best French Oak barrels for completion of fermentation where the wine remained and enjoyed fourteen months of maturation on the primary lees. The wood compliment has been maintained at 30% new barrels. Individual barrel assessment completed the selection process before establishing the final cuvée.

### TASTING NOTES

A robust Chardonnay with loads of creamy feel. This supported by subtle peach and melon flavours following a zesty citrus watermark. The after taste conveys further fig and quince like character. This bottling has excellent potential for ageing and further development.

### FOOD PAIRING

Pairs beautifully with seafood, flavoured fish like Bouillabaisse; white meat such as pork and pheasant; vegetarian and cheese dishes.



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### VARIETAL

100% Chardonnay

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### WINE OF ORIGIN

Hemel-en-Aarde Valley,  
Walker Bay

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### PRODUCTION

407 cases (12 bottles cases)

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### ANALYSIS

Alcohol: 13.55%  
Acid: 5.6g/l  
Residual Sugar: 2.1g/l  
pH: 3.30