

BOUCHARD FINLAYSON  
CHARDONNAY SANS BARRIQUE  
2009



Un-oaked Chardonnays from France often have a “flinty” note, sometimes described as “gout de pierre a fusil” These are grown on Kimmeridge clay. The rich characteristic of this Bouchard Finlayson Sans Barrique also stems from clay based soils at the wonderful vineyard location in the Elandskloof Valley of Villiersdorp. Heavy clay and stony soils, un-irrigated with their excellent winter chill factor, all contribute to a very popular “terroir” influence on this wine.

Vintage 2009 Sans Barrique has been naturally produced with an emphatic fruit purity and minerality. Great length from tantalizingly luscious acidity.

Strong hints of peach and kiwi fruit with a few drops of lemon! Forward and appealing, perfectly suited for those who find wooded Chardonnays too powerful.

Alcohol 12.80 %  
Residual Sugar 1.3 g/L

Total Acid 5.8 g/L  
pH 3.4