



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

BLANC DE MER 2017

Blanc de Mer offers more than it portrays and its Riesling pedigree boasts lots of 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 our coastal town Hermanus where the Southern Right whales come to calve during the months of late winter towards the end of spring.

VINTAGE

Vintage 2017 presented a low yield, but fortunately turned out to be a high quality happening. The summer weather pattern was decidedly dry, a situation which impacted in supporting a modest harvest. These mild conditions culminated in a quality vintage that helped set the foundation for a high standard and fine wine expectations from 2017

VINIFICATION

The Riesling grape offers a solid frame to this blend where its content is 60% of the cuvée. This noble white wine variety is an unusual contribution to a Cape white blend but it does assist in establishing a singular personality to the wine. Add to this a 20% Viognier component and its exclusivity profile is further enhanced. These grapes were pressed whole bunch and clear juice was fermented cold where the eventual wine was left to evolve on the primary lees until blended and prepared for bottling.

TASTING NOTES

A fountain of flowery aromas alerts first impression success! The taste is characterised by hints of quince, apricot and almonds with a comforting creamy middle and a bold seamless surround. Fresh and vibrant, with a convincing strength and quality finish.

FOOD PAIRING

A wine for all seasons! Ideally suited to summer salads, salmon, sushi, oysters and white cheese.



VARIETAL

Varietal: 60% Riesling, 20% Viognier, 13% Chardonnay, 5% Sauvignon blanc, 2% Semillon.

WINE OF ORIGIN

Cape South Coast

PRODUCTION

3649 x 12 bottle cases

ANALYSIS

Alcohol: 13.12%
Acid: 6.3g/l
Residual Sugar: 4.2g/l
pH: 3.24