

THE
OXFORD
WINE
COMPANY

Bouchard Finlayson 'Crocodile's Lair' Chardonnay, Walker Bay

£17.99

Vintage: 2016

Bottle Size: 75cl

Alcohol %: 13.5%

Country: South Africa

Description: 'Crocodiles Lair' is the translation from the word Kaaimansgat which is the name of the farm producing these special Chardonnay grapes. Grown at a high elevation of 700 meters in a blind mountain valley behind the village of Villiersdorp where this location is more reminiscent of the Swiss Alps than a typical South African Vineyard site. These vineyards are without irrigation and they ripen about a month later than elsewhere in the Cape. The wine is characterised by rich mineral and citrus fruit design overlaid with peach & vanilla flavour tones all enhanced by only the best French Oak - 25% being new barrels.

Cepages: Chardonnay

Group: South Africa

Sub group: Walker Bay

Colour: White

Closure: Cork

Producer: Bouchard Finlayson

Website: www.bouchardfinlayson.co.za

Organic/Bio Status:

Food / cocktail match: Chicken breast wrapped in Proscuitto. Pop a sage leaf under the Proscuitto to be adventurous.

Food / cocktail recipe:

Press

Awards DWWA Bronze 2014

Other Info: Bouchard Finlayson is a top class, internationally-renowned estate



situated in Walker Bay, mid-way between Cape Point and Cape Agulhas (the most southerly tip of Africa). The climate is largely influenced by the nearby cold Atlantic Ocean rendering it one of the coolest wine-growing areas in the Cape. The Hemel-en-Aarde valley, home to Bouchard Finlayson, is surrounded and sheltered by a mountain barrier, formed by Galpin Peak (810 metres) and the Tower of Babel (1200 metres), which traps the cloud cover and moisture brought in from the sea by the prevailing wind.

The estate is committed to conservation and sustainable farming, and they strongly believe their BWI membership sets them apart from other winemaking regions in the world. BWI (Biodiversity and Wine Initiative) is a partnership between the South African wine industry and the conservation sector, aimed at protecting the Cape's rich floral kingdom.

To this end, only 19ha of their most precious resource - the land - is under vine in order to preserve the natural indigenous fynbos (a valuable ecosystem).

The grapes were fermented in classic Burgundian fashion and allowed to age in small barrels in contact with the original fermentation yeast. The wine reflects a traditional mineral quality which is symptomatic of the vineyards austere location. While currently tight and fresh the evolution of this bottling will gradually offer more pronounced nutty and creamy components with enhanced maturation flavours.

Bouchard Finlayson are accredited by IPW - South Africa's voluntary environmental sustainability scheme for wine producers.