

Bouchard Finlayson

Made from 100% estate-grown Chardonnay , this wine exhibits a harmony of ripe fruit, delicate citrus, and a hint of oak, making it a standout Cape Chardonnay.

BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD



Missionvale Chardonnay 2022

Walker Bay, South Africa

Region and Vineyards

The **Hemel-en-Aarde Valley**, located near Hermanus in South Africa's Walker Bay, has firmly established itself as one of the Cape's premier Chardonnay regions. The valley's cool maritime climate, influenced by its proximity to the Atlantic Ocean, provides ideal conditions for slow grape ripening, preserving the natural acidity and aromatic complexity of the Chardonnay grapes.

The **2022 vintage** was marked by a late start to the season due to **cold, wet conditions** during flowering in 2021. However, January 2022 brought some of the **hottest and driest conditions** recorded in the past seven years, allowing for a **long, healthy ripening** process. This led to a concentrated crop with **outstanding fruit quality**, showing phenolic ripeness and refreshingly balanced natural sugars.

Winemaking

The **Bouchard Finlayson Missionvale Chardonnay 2022** is vinified with a combination of traditional and innovative methods to highlight the complexity and elegance of the fruit.

A significant portion—**40% of the wine**—is fermented using indigenous yeasts, ensuring a natural and spontaneous fermentation that enhances the wine's textural richness. The remaining portion undergoes fermentation with locally sourced, organically grown natural yeasts, promoting balance and precision in alcohol conversion.

The wine is matured for **9 months**, with **8% aged in amphora** and the remainder in **French oak barrels**. This careful aging regime integrates subtle oak notes without overpowering the purity of the fruit. The final wine is bottled with **light filtration** in February 2023, preserving its vibrancy and integrity.

Alcohol :13,00 %

Composition: 100% Chardonnay

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Tasting Notes

- **Color**: Bright, crystalline, and energetic with a pale gold hue.
- **Aroma**: Enticing aromas of **ripe pear**, delicate **floral notes**, and subtle hints of **citrus**. The bouquet is refined and expressive.
- **Palate**: A beautifully textured wine, offering flavors of **ripe stone fruit** and **citrus zest** balanced by refreshing acidity. Its fine texture and delicate oak influence create a superbly harmonious and elegant finish. The wine's youth and vibrancy promise further development through **2026**.

Did You Know?

The name **Missionvale** pays tribute to the estate's historic **mission hospital**, which was established on the property in the **early 19th century**. This wine is a reflection of the estate's deep respect for its land and its ability to produce some of the Cape's finest Chardonnays.

Wine Pairing Ideas

- **Creamy prawn stroganoff**: The wine's fine texture complements the richness of the creamy sauce while balancing the flavors with its refreshing acidity.
- **Waldorf salad**: The combination of fresh apples, celery, and walnuts enhances the citrus and pear notes of the Chardonnay.
- **Grilled halloumi**: The wine's structure and minerality pair beautifully with the saltiness and texture of this cheese.
- **Chèvre (goat cheese)**: The freshness of chèvre harmonizes with the wine's crisp acidity and delicate floral notes.

92

Robert Parker (RP) : 92 Points (2022)

The 2022 Missionvale Chardonnay is characterized by its broad focus, with complex layers of bright acidity. It has a subdued nose, initially. Expressing more on the palate, the wine is medium-bodied, with 13% alcohol, and showcases fleshy, fresh layers of lemon pastry cream with a weighted mid-palate. It concludes with a food-friendly expression, with a kiss of lees and phenolic bitterness, leading to a nutty lemon skin finish. 6,804 bottles were produced.