



- Country: South Africa
- Region: Cape South Coast
- Subregion: Walker Bay
- Vintage: 2020
- Colour: White
- **Grape Variety:** Riesling, Viognier, Chardonnay, Chenin Blanc
- ABV: 13.5%
- Bottle Size: 75cl
- Closure: Natural cork
- Style: Refreshingly lovely
- **Drink With:** Sushi, fish and shellfish or just by itself

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BOUCHARD FINLAYSON BLANC DE MER

https://gerrardseel.co.uk/products/bouchard-finlayson-blanc-de-mer

Bouchard Finlayson Blanc De Mer is a lip-smacking, cool climate blend that is the perfect partner to fish, shellfish and white meats. It has a fragrant, Riesling dominated nose of grape, lime and peach fruit with a lovely weight of fruit on the palate and a luscious but mouthwatering finish. The richness of Viognier is countered by the Riesling's acidity and the Chardonnay's structure, followed by honeyed white fruit, lime and cape gooseberry flavours.

A distinctive and unusual blend of 69% Riesling, 24% Viognier, 4% Chardonnay and 3% Chenin Blanc. Intended as a wine for all occasions, it stands alone in South Africa as a Riesling dominated blend - a fact that its ripe fruit and racy structure will attest to. As its name suggests, Bouchard Finlayson originally created Blanc De Mer to partner seafood. Whilst this still holds true, as of this vintage it has rather less of a savoury, saline quality than in previous years due to the omission of Sauvignon Blanc and Sémillon from the blend. In fact, as good as it used to be, it is now so appealing that we cannot recommend Blanc De Mer highly enough!

WHY WE LIKE THIS WINE

When wines are made from just one great variety they can be a little bland unless they come from a great terroir. This one has both! Great complexity from the careful blending of grape varieties together with origins that add texture and mineral notes, both of which make it ideal with fish and seafood. try it with cheese too, it will amaze you.

ABOUT THE GROWER

Walker Bay is between Cape Point and Cape Agulhas, the southernmost tip of Africa, and the Bouchard Finlayson Estate lies in the Hemel-en-Aarde (literally the Heaven and Earth) Valley, framed by the Galpin Peak and the Tower of Babel mountains and within sight of the ocean. The cold Atlantic greatly influences the climate and, although frost-free thanks to the moisture and cloud cover blown in off the sea and trapped by the mountains, the area is one of the coolest wine growing areas in the Cape. After eleven years as winemaker at the nearby Hamilton Russell estate and building a reputation for the excellence of Walker Bay Chardonnay and Pinot Noir, Peter Finlayson created Bouchard Finlayson in 1989. He now produces what is considered South Africa's finest Pinot Noir - the Tête De Cuvée Galpin Peak - together with a variety of excellent Chardonnays. In addition, Bouchard Finlayson has planted a number of Italian varieties that define the Hannibal cuvée, along with Sauvignon Blanc and some Riesling that contributes admirably to the Blanc De Mer blend.

Because of Hemel-en-Aarde's cool climate, the wines of Bouchard Finlayson are much more restrained in style than those from many other new world countries. Given Peter Finlayson's mastery of Chardonnay and Pinot Noir, comparisons of his wines with those from Burgundy are inevitable and are far from detrimental. He firmly believes that great wines can only be made from the finest grapes, which he attains by limiting yields and by meticulously caring for his vineyards. Once at the winery, the grapes are handled as little as possible so as not to detract from their inherent quality. It's no surprise that Bouchard Finlayson makes some of South Africa's best wines.

The continued focus on biodiversity and conservation at Bouchard Finlayson means that only 22 of the 125 hectares of the estate is under vine amidst the unique native fynbos flora which flourishes unhindered in this delightful region.