Bouchard Finlayson Galpin Peak Pinot Noir 2003



The nose is aromatically scented with exciting whiffs of truffles and fruits of the forest. The wine is full with soft tannins, which ensure many years of positive development. An excellent crop and a excellent wine! I look forward to following its progress.

Pinot noir is the most food flexible varietal. Its richness comes from a multitude of layers of flavour. Enjoy with fish, poultry, game birds and red meat dishes.

variety : Pinot Noir | 100% Pinot Noir
winery : Bouchard Finlayson Boutique Vineyard
winemaker : Peter Finlayson
wine of origin : Hemel-en-Aarde Valley
analysis : **alc :** 13.85 % vol **rs :** 1.5 g/l **pH :** 3.61 **ta :** 5.1 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 0 **closure :** 0

2006 Juliet Cullinan Wine Connoisseur's Awards - Silver
Silver Medal at Swiss International Air Lines Wine Awards 2005
International Wine Challenge 2005 - Bronze

in the vineyard : Right from the onset the 2003 vintage looked promising. Weather conditions had been relatively cool. The excessive early crop, characteristic of this vintage, was managed by implementing a crop reduction action known as green harvesting from mid December. Remaining grapes were healthy-early analysis of the fruit pointed to good sugar versus acid ratios. The picking team and the cellar team were ready and eager...

about the harvest: Pinot noir grapes were the first to be harvested, 3rdâ€“7th February. The total crop was marginally more than our excellent crop of 2001.

in the cellar : This 2003 bottling is more reminiscent of the highly regarded 2001 vintage. The 2003 vintage produced rich fruity wines â€“ it was a dry summer allowing for ripening under ideal conditions. At first I thought the Pinots from this vintage would be too gentle but this has proved not to be the case.

Bouchard Finlayson Boutique Vineyard

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