

Bouchard Finlayson Galpin Peak Pinot Noir 2004

International Wine and Spirit Competition (IWSC) 2006 - Silver Best in Class

Vintage 2004 is perhaps the most full bodied and robust Pinot Noir vintage to date. It was a vintage which ripened up very rapidly and presented a challenge to winemaking skills. Rich and dark in colour with silky tannins. This wine has depth and concentration. Organic whiffs on the nose, tasting of subtle cherries, raspberries and oak.

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 : Walker Bay

analysis : alc : 14.2 % vol rs : 2.2 g/l pH : 3.39 ta : 5.7 g/l

type : Red **style :** Dry **wooded**

pack : Bottle

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ageing : The wine will mature and develop.

in the vineyard : The heavy clay soils of the lower Hemel-en-Aarde Valley are said to be the reason for this area's ability to repeatedly offer vintages of premium quality Pinot Noir wines. Clay soils contribute through their moisture support as well as through their complex soil chemistry. Add to this Hermanus's soft summer weather conditions, then the result is a happy combination for a particularly fussy grape.

Bouchard Finlayson Boutique Vineyard

Hermanus

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