

## Bouchard Finlayson Galpin Peak Pinot Noir 2005

2007 Juliet Cullinan Wine Connoisseur's Awards - Overall Winner  
2007 Juliet Cullinan Wine Connoisseur's Awards - First Gold: Pinot Noir  
2007 Old Mutual Trophy Wine Show â€” Bronze Medal (72/100)  
2007 Decanter World Wine Awards â€” Bronze Medal  
2007 Sante Awards - The Bloor Yorkville Award of Excellence

Perhaps the keenest characteristic of this wine is its delicious harmony of sweet raspberry fruit and soft balanced perfumed tannins. There is also a delightful lingering long finish on the wine.

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 : 13.94 % vol rs : 1.5 g/l pH : 3.46 ta : 5.5 g/l

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

**pack :** Bottle **closure :** Cork

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**ageing :** A great future is expected, will mature to greater heights!

**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.

**about the harvest:** The harvest was swift and neat â€” all complete in eight days. A constant 24Â° Balling of ripeness was achieved through all parts of the Pinot vineyard. Great natural fruit acid levels and secure clean grapes!



### Bouchard Finlayson Boutique Vineyard

Hermanus

028 312 3515

[www.bouchardfinlayson.co.za](http://www.bouchardfinlayson.co.za)