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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 : Hemel-en-Aarde Valley
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 **size :** 0 **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 areaâ€™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 Hermanusâ€™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
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