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Bouchard Finlayson Galpin Peak Pinot Noir 2017

Deep in colour. A refined mouthfeel highlights this compilation of sour cherry and violets. A refreshingly savoury spice with a dusting of talcum. The Galpin Peak's hallmark dense core is distinctly visible in this tightly woven vintage. Expect improved detail and layered complexity as the wine matures.

Pinot noir always expresses itself best with good food. Avoid any sweetness or too much spice. Enjoy with Emmental cheese, salmon, duck or beef! In fact this wine is not shy to stand up handsomely against most dishes!



variety : Pinot Noir | 100% Pinot Noir
winery : Bouchard Finlayson Boutique Vineyard
winemaker : Peter Finlayson
wine of origin : Hemel-en-Aarde Valley
analysis : **alc :** 13.72 % vol **rs :** 1.8 g/l **pH :** 3.58 **ta :** 5.4 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2018 South African Wine Index Fine Wine Awards (SAWi) - Ranked Top Pinot Noir in South Africa: 100 points

ageing : Will mature for many years to come.

Pinot Noir is unique as it displays both a delicacy and richness, but it is often quoted as depicting little varietal character of its own - rather expressing the terroir upon which it is grown. Hence, it carries the crown of being the most terroir-expressive of all grape varieties. The Hemel-en-Aarde Valley represents that unique combination of soil and climate that exists in only a handful of places where the exact balance provides the perfect expression of this elusive grape.

in the vineyard : Similarly to the 2016 vintage, a voluminous crop had set, following ideal flowering conditions. However, during veraison, strict discipline was required in removing late developing bunches - a practice known as green harvesting, leaving a balanced and prospectively superb crop. Apart from the rejuvenating 2 inches of rain that fell a week prior to the first picking date, cool and dry conditions prevailed throughout harvest, allowing for a healthy and leisurely ripening.

in the cellar : Minor cellar alterations offered an additional layer of sorting to be implemented - the aim here is to preserve only the very best material. Each vineyard parcel was lightly crushed into separate vessels for fermentation, receiving varying amounts of whole cluster. Once alcoholic fermentation was completed and averaging 17 days on skins, each parcel was pressed individually and transferred to French oak. After 11 months, the final blend was assembled in tank and bottled following 5 months of natural clarification.

Bouchard Finlayson Boutique Vineyard

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