

Bouchard Finlayson Galpin Peak Pinot Noir 2018

The wine exhibits the generous texture of the vintage, moderately rich yet supple. Intriguing perfumed dark cherry and wild berry, with espresso infused cinnamon spice adding to the appeal. Deftly balanced, it portrays elegance, but the tannins form neatly on a lengthy finish.

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 : Chris Albrecht

wine of origin : Walker Bay

analysis : **alc** : 14.03 % vol **rs** : 3.1 g/l **pH** : 3.56 **ta** : 5.3 g/l

type : Red **style** : Dry **body** : Medium **taste** : Fragrant **wooded**

pack : Bottle **size** : 750ml **closure** : Cork

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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 : With dry summer conditions of the past few years persisting, picking commenced on the first day of February and continued intermittently for the following two weeks – an unusually long picking window. Fruit quality proved to be excellent and cropping levels were encouraging. Fortunately our Hemel-en-Aarde region is blessed with a distinctive micro-climate which defied the predictors of poor expectations. The few rain showers received during the vintage was a positive experience and added to the calibre of the vintage.

in the cellar : A total of eight vineyards, each with a unique contribution to the wine's complexity, are picked by hand and cooled overnight, before being destemmed. Following fermentation by certified organic yeasts, each parcel was pressed individually and transferred to French oak barrels. After eleven months maturation, the final blend was assembled in tank and bottled following four months of natural clarification



Bouchard Finlayson Boutique Vineyard

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