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Bouchard Finlayson Galpin Peak Pinot Noir 2000

The International Wine & Spirit Competition 2002 - Bronze
The nose is aromatically scented with exciting whiffs of truffles and fruits of the forest. Pinot noir is the most food flexible varietal. Its richness comes from a multitude of layers of flavour. Enjoy with fish, poultry, gamebirds and red meat dishes.



variety : Pinot Noir | Pinot Noir
winery : Bouchard Finlayson Boutique Vineyard
winemaker : Peter Finlayson
wine of origin : Hemel-en-Aarde Valley
analysis : alc : 13.0 % vol rs : 1.8 g/l pH : 3.65 ta : 5.5 g/l
type : 0
pack : Bottle size : 0 closure : 0

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ageing : The wine is full with firm tannins, which ensure many years of positive development. A small crop but a big wine! I look forward to following its progress.

in the vineyard : The best Pinot noirs stand virtually alone in the world's red wine theatre only to be matched in price by premier Bordeaux bottlings. The Hemel-en-Aarde Valley in Hermanus has proved to be an exception in the hunt for the illusive Pinot noir "terroir" outside of Burgundy. It is this particular soil and microclimate, which has once again offered a vintage with its own particular characteristics.

about the harvest: While 1999 was a harvest veiled in high rainfall and bunch rot this vintage suffered the rigours of a very hot summer. To ensure that we understood that we did not have any say in the weather some greater power also prodded us with a severe hailstorm on 21st December, damaging the bunches and the leaves of the Pinot noir. In spite of all this abuse from the weather gods the end product is extremely pleasing. As a producer the real difficulty with this vintage is the low yield and consequently the small production but alas such is farming!

Bouchard Finlayson Boutique Vineyard

Hermanus
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