

## Bouchard Finlayson Galpin Peak Pinot Noir 2019

Another classic example of a typical Bouchard Finlayson Galpin Peak offering. Firm and resonating with anticipation, its flavour profile is slowly unfolding where a little patience will offer a generous palate of fruits of the forest flavours and development of complex cherry and dark berry tones.

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** : Hemel-en-Aarde Valley

**analysis** : **alc** : 13.77 % vol **rs** : 2.2 g/l **pH** : 3.53 **ta** : 5.5 g/l

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

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

Michelangelo Awards 2021 - Double Gold

China Wine and Spirits Awards - GOLD

**ageing** : Polished and lingering, it will benefit from ageing.

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** : The reduced yield being the result of milder than normal winter temperatures. Weather conditions remained cool and relatively dry throughout February and March.

**about the harvest**: Vintage 2019 will long be remembered for the raging wild fire that swept across the Hemel-en-Aarde Valley on the 11 January - less than three weeks before the first grapes were picked. We were fortunate not to be majorly impacted and brought in a healthy, yet slightly lighter crop.

**in the cellar** : Following a tried and tested process of offering a three day cold soak before allowing fermentation to set in - lasting seven days. Thereafter, a patient lockdown, and in- tank process of a further seven days, allowing for the cap to enjoy an extended soak. Gentle pressing ensured the first portion of wine remained separated from the press fraction. This offers the opportunity to balance the tannin compliment at a later stage. While all of this vintage has enjoyed ten months in French Oak barrels, a thirty percent portion received a new oak compliment.



### Bouchard Finlayson Boutique Vineyard

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