

Bouchard Finlayson Galpin Peak Pinot Noir 2023

Vivid red cherry and raspberry fruit join hints of dried oregano and cardamom in a deft, lightly oaked frame. A balanced savoury weight and textured rooibos tannin assure the development of further complexity. Lithe yet powerfully build. The smooth, creamy centre is tightly wrapped by saline acidity, driving an energetic and pure lifted finish.

Emmental and potato gratin with heirloom carrot. Or try the traditional pairing of smoked duck breast and black berry jus. Seared fresh tuna also combines delightfully with this wine.

variety : Pinot Noir | 100% Pinot Noir

winery : Bouchard Finlayson Boutique Vineyard

winemaker : Chris Albrecht

wine of origin : Hemel-en-Aarde Valley

analysis : alc : 13.38 % vol rs : 1.8 g/l pH : 3.53 ta : 5.4 g/l

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

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

2025 Michelangelo Awards - Trophy for Best Pinot Noir

ageing : Best from 2027 until at least 2031.

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 the elusive grape

in the cellar : A 9th estate vineyard was the first newcomer in almost a decade, adding a touch of youthful vibrance. Indigenous yeast populations, accompanying the grapes from the vineyards, now account for 34% of primary fermentation. Sharp focus is placed on the separation of pressing fractions, which are matured apart and mostly not included in the final cuvee. Blended after 11 months maturation in French oak, 28% of which were new. Bottled following 4 months elevage, in May 2023.



Bouchard Finlayson Boutique Vineyard

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