



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

GALPIN PEAK PINOT NOIR 2016

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.

VINTAGE

Not every vintage presents the chosen balance of grapes and 2016 turned out to be a vintage where our decision making became all important! Much of the harvest presented itself with too much crop which meant for serious selection and resulted in only the best ferments being considered for bottling consideration.

VINIFICATION

An abundance of grapes this vintage, allowed for an opportunity to explore fresh ideas in terms of different fermentation prospects. Some ferments contained greater amounts of whole bunch contribution with the net result that this tactic has arrived at a very expressive wine with great middle palate structure and notable maturation potential. Our normal practice of initial cold soak plus three weeks of maceration and fermentation followed by natural malo-lactic conversion of the malic acid all proceeded successfully. Eleven months in French oak barrels contributed to a delicious wine.

TASTING NOTES

First impressions are an earthiness on the nose, followed by excellent colour and bold palate complexity. Dark red fruit with a savoury mixture of cherries, plums and cinnamon drifting into an extended palate feel! The French oak contribution will allow for an extended maturation.

FOOD PAIRING

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!



VARIETAL

100% Pinot Noir

WINE OF ORIGIN

Hemel-en-Aarde Valley,
Walker Bay

PRODUCTION

1179 cases (12 bottles cases)

ANALYSIS

Alcohol: 14%
Acid: 5.2g/l
Residual Sugar: 2.1g/l
pH: 3.52