



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

GALPIN PEAK PINOT NOIR 2012

Pinot Noir is unique as it displays both a delicacy and richness, but it is often quoted as a varietal with a character of its own and carries the crown of being the most terroir-expressive of all grape varieties. The beautiful 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

Vintage 2012 was simply perfect. There were no curve balls to spoil the fruit and the weather was ideal. It was one of those extraordinary harvests where the crop was substantial while the quality was correspondingly, enviously good in its early reflections. The weather remained perfectly dry throughout the six weeks of harvest.

VINIFICATION

We adopted the Burgundian model of high density planting with our Pinot Noir vineyard. Close plantings offer greater competition between vines and consequently brighter wines with depth and colour. Fermentation is taking place in stainless steel tanks and then transferred to barrels where secondary malolactic fermentation is performed in French Oak barrels. Matured for a total of 10 months with a 30% new oak compliment.

TASTING NOTES

A bold wine with rich fruity expression, packed with a medley of dark berry and plum flavours. Open textured, velvety and appealing for covert enjoyment from a lingering and expressive finish. Will mature for many years to come.

FOOD PAIRING

Pairs beautifully with red meats, fish, poultry, game birds, tuna and cheese.



VARIETAL

100% Pinot Noir

WINE OF ORIGIN

Hemel-en-Aarde Valley,
Walker Bay

PRODUCTION

3350 cases (12 bottles cases)

ANALYSIS

Alcohol: 14.26%
Acid: 5.7g/l
Residual Sugar: 1.5g/l
pH: 3.58