

BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

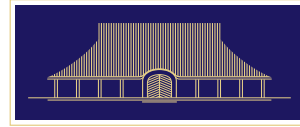
2007
TÊTE DE CUVÉE
GALPIN PEAK PINOT NOIR



It is said that Pinot Noir has no individual varietal character of its own but, is rather characterized by the soil on which it grows. Essentially it is the most terroir specific varietal of all. Our Tête de Cuvée label signifies my creative opportunity to select a handful of the finest barrels in the cellar and blend these to acquire a wine which will portray the best of the vintage. This only happens in years of outstanding overall quality.

Vintage 2007 presented a small crop of first class grapes. Rich full wines emerged with excellent early drinking expression. This blend of only twelve barrels is opulent and full of red cherry & blackberry fruit with also a hint of plum and underlying vanilla, all combining to provide an orchestra of flavour. Great architecture with excellent structural balance of acidity and fine tannins. It will age for 5 - 7 years!

Alcohol	14,5 %	Total Acid	6,3 g/l
Residual Sugar	1,6 g/l	Volatile Acid	n/a
pH	3,81		



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2008
GALPIN PEAK PINOT NOIR



The Hemel-en-Aarde Valley has consistently offered world class quality Pinot Noir wines. A result of an ideal combination of soil and climate – a situation which is repeated year after year.

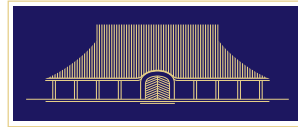
It is claimed that Pinot Noir has no definite varietal characteristic of its own. Its flavour & character are dictated by the soil in which it is grown. Most vintages are preceded by an enthusiastically awaited dry weather build-up to actual harvest.

In fact the 2007 vintage experienced hot & very dry pre-conditions. But 2008 vintage was very different, it was a wet season, the soils were never dry & grapes ripened under non-stress conditions.

This is no doubt one of the fruitiest presentations of Galpin Peak in many years. It has an appealing fresh fruit structure with accentuated length and elegance on the palate. Fully dry, but soft & gentle with a touch of crispness. Flavours of cherry, blackberry & violets followed by an earthy spicyness. It is in harmony with its expectations and does not disappoint in its rich candid finish!

Expect increased elegance and softness with aging.

Alcohol	13,81%	Total Acid	5,8 g/l
Residual Sugar	2,1 g/l	Volatile Acid	n/a
pH	3,62		



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2006 HANNIBAL

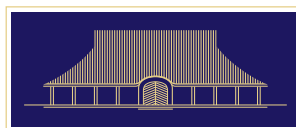


The birth of “Hannibal” in 2002 was the culmination of a nearly 30 year wait to arrive at what has popularly become respected as a unique “South African multi cultivar Tuscan Blend”. My first desire to bring Italian cultivars to South Africa had its origin after sailing home from Europe in 1975. It was on the last voyage of the Italian liner Europa where the ships cellars were being emptied and the envious opportunity arose to share in some great Italian vintages. It was only years later that it became relatively easy to import the grape varieties Sangiovese and Nebbiolo into South Africa.

The concept of Hannibal stands by its original design synergy between French and Italian grapes. On this case of vintage 2006 we still have five cultivars involved in the blend with Sangiovese (34 %) once again playing the pivotal role. Petite Syrah (31 %) now takes up second position while Pinot noir constitutes 20 % of the mix. The balance is Nebbiolo at 13 % and Mourvedre at 2 %.

An austere vintage with a defined and concentrated age-able character. Excellent structure from small barrel ageing showing nervous fruit with a great bouquet. It is long and harmonious – mature for 2 – 8 years.

Alcohol	13,94 %	Total Acid	6,2 g/l
Residual Sugar	1,8 g/l	Volatile Acid	n/a
pH	3,44		



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2008 MISSIONVALE CHARDONNAY

This was an excellent Chardonnay vintage in the Hemel-en-Aarde Valley. Better yields than from the last two years with first class fruit quality.

The name Missionvale stems from the mission hospital established on the domain property in the early 19th Century. German missionary, Peter Leitner, would walk his patients over the Rael-na-Gael Mountains to the nearby ocean to cleanse their bodies. Perhaps also collecting fruits from the sea in the process.

The passage of time has exchanged fruits of the sea for fruits of the vine wherein this instance it is world class Chardonnay!

This vintage is characterised by elaborate flavours of under exposed wood tones with over layers of pure vanilla, pear, mango & yeasty lees. "Boutique" barrel makers Tonnellerie Meyrieux of Nuits St. George have provided added security in supporting with only the finest hand crafted Burgundian barrels.

Expect to develop over the next four years. Added complexity & nutty flavours will enhance with a deeper & richer colour!



Alcohol	13.5 %	Total Acid	5,9 g/l
Residual Sugar	1.7 g/l	Volatile Acid	n/a
pH	3,40		



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2008
CROCODILE'S LAIR
"KAAIMANSGAT" CHARDONNAY



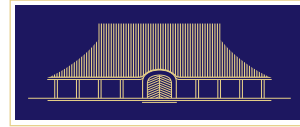
"Crocodiles Lair" is the translation from the word Kaaimansgat which is the name of the farm producing these special Chardonnay grapes.

Grown at a high elevation of 700 meters in a blind mountain valley behind the village of Villiersdorp where this location is more reminiscent of the Swiss Alps than a typical South African Vineyard site. These vineyards are without irrigation & they ripen about a month later than elsewhere in the Cape.

Vintage 2008 was very late but has still managed to produce another excellent Chardonnay bottling.

Characterised by rich mineral and citrus fruit design overlaid with peach & vanilla flavour tones all enhanced by only the best French Oak – 25% being new barrel compliment.

Alcohol	13,24 %	Total Acid	6,2 g/l
Residual Sugar	2,0 g/l	Volatile Acid	n/a
pH	3,39		



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2008
CHARDONNAY SANS BARRIQUE

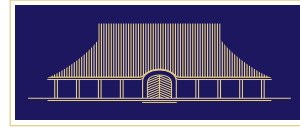


Vintage 2008 has proven to be a most successful white wine opportunity and this bottling is no exception. Here is an opportunity for Chardonnay lovers who like their Chardonnay unhindered by the taste of oak. These grapes originate from the same vineyard as the Crocodile's Lair Chardonnay, but only in this instance the wine was not barrel fermented but allowed to age on primary lees for six months.

It projects a complex fruit driven structure with excellent mineral overtones which linger on the mid palate. Lively and vibrant with great length and emphatic flavour.

It makes a very suitable alternative to Sauvignon Blanc and is delicious with all shellfish, oysters and catch of the day.

Alcohol	13,3 %	Total Acid	6,7 g/l
Residual Sugar	1,4 g/l	Volatile Acid	n/a
pH	3,3		



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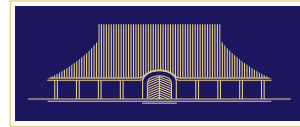
2008
WALKER BAY SAUVIGNON BLANC

I clearly remember my first tasting experience of Sauvignon Blanc, a Californian wine presented by a visiting American grower at the wine college in Geisenheim on the Rhine River in Germany. This was one overriding flavour being “guava” which stood out in a triumphant and commanding way. Later at the fledging Boschendal winery I managed to secure a trial batch of grapes from an old vineyard in the Paardeberg. This was thirty years ago which reflects on how Sauvignon Blanc has rapidly expanded to its present strength of being the most popular wine in the local market.

Vintage 2008 threatened to be serious poker game! This as a result of repetitive summer rains. The question was what pack of cards would finally land on our laps? The seasons weather was taunting and as the harvest drew nearer no consolation was in sight! Finally when February did arrive we managed to take advantage of the better than expected fruit. In fact the end result was massively encouraging.

Full and firm on the palate with a strong fruit melange, dominant in guava, pear, blueberry and citrus. Long and confirmed finish with every hint of spice making it ideal for early drinking.

Alcohol	13%	Total Acid	6,1 g/l
Residual Sugar	2,4 g/l	Volatile Acid	n/a
pH	3,43		



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2008
BLANC DE MER



This vintage could at best be described as controversial. Weather dealt a mean pack of cards but fortunately good timing and many years of experience assisted in excellent results emerging in the final product.

Blanc de Mer is probably the only white blend from the Cape which predominantly has Riesling as its principal component. This being 49 % with Viognier at 22 %. The rest is Chenin Blanc 15 % and Sauvignon Blanc 12 %. The fifth component is just a small portion of Chardonnay 2 %.

This cuvee is distinguished by excellent fruit balance with no single element dominating. It is simultaneously luscious in the mouth, yet clean and refreshing on the finish. Fruit flavours dominate with kiwi, peaches, pineapple and honeysuckle presenting strong palate influence.

Alcohol	13,06 %	Total Acid	6,5 g/l
Residual Sugar	2,80 g/l	Volatile Acid	n/a
pH	3,57		
