

BOUCHARD FINLAYSON

A BOUTIQUE VINEYARD

Galpin Peak Pinot Noir 2013

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

One of the most significant features of 2013 was the unusually long winter of 2012 with the added challenge of a very wet October month. While this may sound adverse, it was in fact a very 'appropriate' scenario because worldwide quality wine production is synonymous with marginal but cool climate conditions. This vintage represents the 21st edition of Galpin Peak Pinot Noir from this property

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 confident wine with a firm and polished profile of flavours without being overstated. It is classically old world with good aging potential. Peppery spice with blackberry and cherry notes, ending in a harmonious and long earthy finish.

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

3110 cases (12 bottles cases)

ANALYSIS

Alcohol: 13.72% Acid: 5.4g/l

Residual Sugar: 1.8g/l

pH: 3.58