



BOUCHARD FINLAYSON  
A BOUTIQUE VINEYARD

## GALPIN PEAK PINOT NOIR 2022

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.

### VINTAGE

Cold and exceedingly wet conditions occurred during flowering and berry set late in 2021, pushing the onset of the harvest season ever later. The ripening season of January 2022 however, saw some of the hottest and driest conditions that have been recorded over the past seven years; the rainfall received for this period was atypically low. This allowed for a long, healthy ripening of a concentrated crop. Minimal disease pressure and dilution resulted in the production of fruit of an outstanding quality, in which full phenolic ripeness and refreshingly low natural sugar accumulation was expressed.

### VINIFICATION

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 élevage, in May 2023.

### TASTING NOTES

An open and expressive vintage, the wine delivers arresting fragrances of floral and exotic spice aromas. The opulent and rich core underlay vibrant dried cranberry, black cherry and a burst of plum flavours. Umami detail reappear throughout. Well structured, but smooth as silk, displaying freshness and energy for an excellent balance. Best from release until 2027.

### FOOD PAIRING

Emmental & 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.



### VARIETAL

100% Pinot Noir

### WINE OF ORIGIN

Estate Wine  
Hemel-en-Aarde Valley

### PRODUCTION

1735 x 12 bottle cases

### ANALYSIS

Alcohol:	13.58	vol%
Total Acidity:	5.4	g/l
Residual Sugar:	2.6	g/l
pH:	3.61	
Volatile Acidity:	0.74	g/l
Total So2:	74	mg/l
Allergens:	Sulphites	