



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

GALPIN PEAK PINOT NOIR 2023

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

Moderate and mild winter weather was experienced, with average rainfall, which continued into spring and early summer. These conditions, ideal for slow and even ripening, was interrupted during the middle of December, with the arrival of some refreshing showers. January saw a continuation of dry and cool conditions, coinciding neatly with an earlier maturity of those cultivars that usually ripen first. During the third week of February, however, a massive 80mm downpour, had set the tone for the rest of the vintage. By the last day of picking, 240mm had fallen since harvest started. Rigorous selection of only ripe and healthy bunches, proved critical. Most vineyards cropped lower than the long-term average, mostly due to adverse flowering conditions.

VINIFICATION

The vineyard soils of Bouchard Finlayson are hugely diverse in both origin and age. Pinot Noir plantings are focussed on ancient, stony and clay-rich Bokkeveld shales, which naturally induce low vigour. Combining a high density planting practice with these shallow soils, result in wines with a dense core and muscular personality. Blended after 11months maturation in French oak, 29% of which were new. Bottled following 4 months elevage, in June 2024.

TASTING NOTES

Vivid red cherry and raspberry fruit join hints of dried oreganum and cardamom in a deft, lightly oaked frame. A balanced savoury weight and textured roibos tannin assure the development of further complexity. Lithe yet powerfully build. The smooth, creamy centre is tightly wrapped by saline acidity, driving an energetic and pure lifted finish. Best from 2027 until at least 2031.

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

1658 x 12 bottle cases

ANALYSIS

Alcohol:	13.38vol%
Total Acidity:	5.4 g/l
Residual Sugar:	1.8 g/l
pH:	3.53
Volatile Acidity:	0.63 g/l
Total So2:	81 mg/l
Allergens:	Sulphites