SECKFORD AGENCIES

BOUCHARD FINLAYSON

GALPIN PEAK PINOT NOIR, BOUCHARD FINLAYSON

Vintage 2023



TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.4	1.8
pH	**Acidity**
3.53	5.4

The Hemel-en-Aarde Valley enjoys the unique combination of soil and climate that provides the exact balance for the perfect expression of Pinot Noir.

TASTING NOTE

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 rooibos 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.

VINTAGE CONDITIONS

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 DETAILS

Blended after 11 months maturation in French oak, 29% of which were new. Bottled following 4 months elevage, in June 2024.

AWARDS

Tim Atkin MW: 92 pts
Wine Advocate: 92 pts
Platter: 92 pts
IWC: Silver 90 pts
IWSC: Silver 90 pts
DWWA: Silver

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Pinot Noir	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Chris Albrecht	None	Cork	Hemel-en-Aarde Valley	Yes