SECKFORD AGENCIES

BOUCHARD FINLAYSON

GALPIN PEAK PINOT NOIR, BOUCHARD FINLAYSON

Vintage 2019



TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.8	2.2
pH	**Acidity**
3.53	5.5

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

Another classic example of a typical Bouchard Finlayson Galpin Peak offering. Firm and resonating with anticipation, its flavour profile is slowly unfolding where a little patience will offer a generous palate of fruits of the forest flavours and development of complex cherry and dark berry tones. Polished and lingering, it will benefit from ageing.

VINTAGE CONDITIONS

Vintage 2019 will long be remembered for the raging wild fire that swept across the Hemel-en-Aarde Valley on 11th January – less than three weeks before the first grapes were picked. Bouchard Finlayson were fortunate not to be majorly impacted and brought in a healthy, yet slightly lighter crop. The reduced yield was the result of milder than normal winter temperatures. Weather conditions remained cool and relatively dry throughout February and March.

VINIFICATION DETAILS

Vinification followed a tried and tested process of offering a three day cold soak before allowing fermentation to set in, lasting seven days. Thereafter, a patient lockdown, and in-tank process of a further seven days, allowed for the cap to enjoy an extended soak. Gentle pressing ensured the first portion of wine remained separated from the press fraction. This offered the opportunity to balance the tannin complement at a later stage. While all of this vintage enjoyed ten months in French oak barrels, a thirty percent portion received new oak.

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Chris Albrecht		Cork	Hemel-en-Aarde Valley	Yes