SECKFORD AGENCIES

BOUCHARD FINLAYSON

GALPIN PEAK PINOT NOIR, BOUCHARD FINLAYSON

Vintage 2018



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	3.1
pH	**Acidity**
3.56	5.3

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

Intriguing perfumed dark cherry and wild berry, with espresso-infused cinnamon spice adding to the appeal. Deftly balanced, it portrays elegance, but the tannins form neatly on a lengthy finish.

VINTAGE CONDITIONS

With dry summer conditions of the past few years persisting, picking commenced on the first day of February and continued intermittently for the following two weeks – an unusually long picking window. Fruit quality proved to be excellent and cropping levels were encouraging. Fortunately Bouchard Finlayson's Hemel-en-Aarde region is blessed with a distinctive micro-climate which defied the predictors of poor expectations. The few rain showers received during the vintage was a positive experience and added to the calibre of the vintage.

VINIFICATION DETAILS

Grapes were picked by hand and cooled overnight before being destemmed. Following fermentation by certified organic yeasts, each parcel was pressed individually and transferred to French oak barrels. After eleven months' maturation, the final blend was assembled in tank and bottled following four months of natural clarification.

AWARDS

IWC: Silver

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, Walker Bay	Yes