

GALPIN PEAK PINOT NOIR, BOUCHARD FINLAYSON



Vintage

2016



TECHNICAL ANALYSIS

Alco	hol F	Residual sugar
14.	.0	2.1
рН	4	Acidity
3.5	52	5.2

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

First impressions are an earthiness on the nose, followed by excellent colour and bold palate complexity. Dark red fruit with a savoury mixture of cherries, plums and cinnamon drifting into an extended palate feel.

VINTAGE CONDITIONS

Not every vintage presents the chosen balance of grapes and 2016 turned out to be a vintage where our decision making became all important! Much of the harvest presented itself with too much crop which meant for serious selection and resulted in only the best ferments being considered for bottling.

VINIFICATION DETAILS

An abundance of grapes this vintage allowed the opportunity to explore fresh ideas in terms of different fermentation processes, with some ferments containing greater amounts of whole bunch components. The estate's normal practice of an initial cold soak and three weeks of maceration and fermentation followed by natural malolactic fermentation all proceeded successfully. Eleven months in French oak barrels contributed to a delicious wine.

AWARDS

IWC 2018: Gold and Trophies 'Best South African Red

Wine' and 'Best South African Pinot Noir'

JamesSuckling.com: 94 pts Tim Atkin MW: 94 pts

IWSC 2018: Silver Outstanding

Drinks Business Pinot Noir Masters 2018: Silver

ATTRIBUTES

