

GALPIN PEAK PINOT NOIR, BOUCHARD FINLAYSON

Vintage

2017



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

Deep in colour. A refined mouthfeel complements sour cherry, violets and a refreshingly savoury spice. Galpin Peak's hallmark dense core is distinctly visible in this tightly woven vintage. Expect improved detail and layered complexity as the wine matures.

VINTAGE CONDITIONS

Similar to the 2016 vintage, a voluminous crop set following ideal flowering conditions. During veraison, strict discipline was required to remove late developing bunches – a practice known as green harvesting, leaving a balanced and prospectively superb crop. Apart from the rejuvenating 2 inches of rain that fell a week prior to the first picking date, cool and dry conditions prevailed throughout harvest, allowing for a healthy and leisurely ripening.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.9	1.8
pH	Acidity
3.54	5.1

VINIFICATION DETAILS

Minor cellar alterations offered an additional layer of sorting to be implemented with the aim of preserving only the very best material. Each vineyard parcel was lightly crushed into separate vessels for fermentation, receiving varying amounts of whole cluster. Once alcoholic fermentation was completed and averaging 17 days on skins, each parcel was pressed individually and transferred to French oak. After 11 months, the final blend was assembled in tank and bottled following 5 months' natural clarification.

AWARDS

IWSC 2019: Silver

ATTRIBUTES

 Origin South Africa	 Variety Pinot Noir	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Fining Agent	 Closure Cork	 Region Hemel-en-Aarde Valley, Walker Bay	 Vegan Yes	