

BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

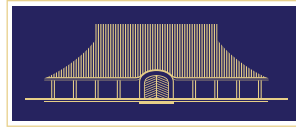
2007
TÊTE DE CUVÉE
GALPIN PEAK PINOT NOIR



It is said that Pinot Noir has no individual varietal character of its own but, is rather characterized by the soil on which it grows. Essentially it is the most terroir specific varietal of all. Our Tête de Cuvée label signifies my creative opportunity to select a handful of the finest barrels in the cellar and blend these to acquire a wine which will portray the best of the vintage. This only happens in years of outstanding overall quality.

Vintage 2007 presented a small crop of first class grapes. Rich full wines emerged with excellent early drinking expression. This blend of only twelve barrels is opulent and full of red cherry & blackberry fruit with also a hint of plum and underlying vanilla, all combining to provide an orchestra of flavour. Great architecture with excellent structural balance of acidity and fine tannins. It will age for 5 - 7 years!

Alcohol	14,5 %	Total Acid	6,3 g/l
Residual Sugar	1,6 g/l	Volatile Acid	n/a
pH	3,81		



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2009
GALPIN PEAK PINOT NOIR



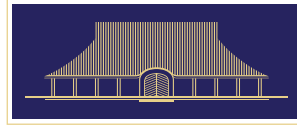
The question arises. Does great Pinot Noir at Bouchard Finlayson surface in cycles of four years? Our celebrity vintages have been 1997, 2001 and 2005 and now it appears 2009, but neatly stepping inside this magic cycle was our iconic 2007 vintage.

2009 shows all the attributes of distinguishing itself as another player within these four year cycles! Bouchard Finlayson Pinot Noirs are clearly terroir driven by the knowing impact of our heavy Malmesbury Shale soils which impart firm structure and robust flavour statements in each vintage. This flavour quality is further enhanced by our practice of implementing high density closely planted vines to encourage competition between individual vines!

This bottling is rich with luscious soft tannins and dark-coloured forest fruits, deftly balanced on a cord of lingering plum and raspberry delights. Expected to age with appealing composure.

Bouchard Finlayson was awarded the Trophy for the Wine of the Year for our Galpin Peak Pinot Noir, scoring 97,5 % in the newly launched web based South African Supérieur Wine Rating Index (SASWRI) - a world first – www.sawineindex.com

Alcohol	14,4 %	Total Acid	6,0 g/l
Residual Sugar	1,5 g/l	Volatile Acid	n/a
pH	3,55		



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2007 HANNIBAL



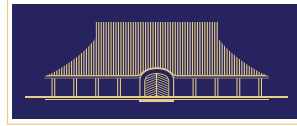
Some years ago I described creating the Hannibal Blend as an indulgence, it's about the different grapes painting diverse taste colours. It is these taste colours which allow for Hannibal to be different and eclectically unique.

Creating a wine based on three principle grapes, namely Sangiovese, Pinot noir and Nebbiolo was started twenty years ago – this with the importation of Sangiovese and Nebbiolo in 1989. It took twelve years to satisfy the essential nature of this composition.

Vintage 2007 has reverted to receiving a much smaller content of Shiraz than in 2006 – This time 13 %. Sangiovese dominates with 52 % followed by Pinot noir at 14 % then Shiraz 13 %, Nebbiolo 9 %, Mourvedre 9 % and Barbera 3 %.

This wine has concentrated dark fruit nose with an austere, gentle palate weight. Tannins are velvety and offer a slow-pronounced aromatic finish!

Alcohol	13,7 %	Total Acid	5.6 g/l
Residual Sugar	1,7 g/l	Volatile Acid	n/a
pH	3,6		



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2009
“LIMITED EDITION”
KAAIMANSGAT CHARDONNAY

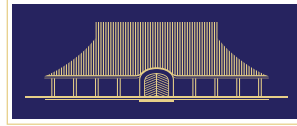


Exceptional quality is the benchmark of a limited edition wine. This bottling of 3576 bottles, is a mirror image, of the unusual tweak of the 2004 edition where the blend was a marriage of two opposing styles of Chardonnay from the same vineyard.

Winemakers have that feeling of “never arriving” at their best achievement. There is an eternal desire to do better and the need for innovation can only be met with each vintage’s blessed opportunity. In this blend the element of innovation is presented by blending a classic barrel-fermented portion of Chardonnay (60 %) with a fruity non-malo unwooded portion (40 %). The barrel fermented portion is all new French Oak!

The style is classic, cool climate Chardonnay with voluptuous bright authoritative fruit tones layered on harmonious oak flavours, all balanced in a synonymous elegance!

Alcohol	13,4 %	Total Acid	6,1 g/l
Residual Sugar	2,0 g/l	Volatile Acid	n/a
pH	3,4		



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2009
MISSIONVALE CHARDONNAY

A dry rewarding vintage for this Chardonnay, which is year by year recognized for its characteristic layered “seamless” quality.

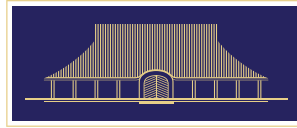
The name originates from the historical mission hospital established by Moravian Missionary Peter Leitner who adopted this beautiful valley to establish a place of caring for the infirm – finally described as a leper colony.

A very distinctive and specific terroir component reflects true to type and the tradition of maintaining 30 % new best French Oak with a total of seven months maturation.

This wine presents pages of different taste sensations. First creamy yeast, followed by mild wood tones surrounded by vanilla and aromatic layers of apricot and cantaloupe. Finally resonating a long citrus and quince finish. Longevity and ageing will enhance completely!



Alcohol	13,5 %	Total Acid	5,9 g/l
Residual Sugar	2,0 g/l	Volatile Acid	n/a
pH	3,35		



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2008
CROCODILE'S LAIR
"KAAIMANSGAT" CHARDONNAY



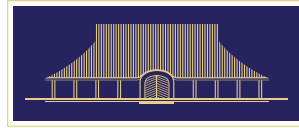
"Crocodile's Lair" is the translation from the word Kaaimansgat which is the name of the farm producing these special Chardonnay grapes.

Grown at a high elevation of 700 meters in a blind mountain valley behind the village of Villiersdorp where this location is more reminiscent of the Swiss Alps than a typical South African Vineyard site. These vineyards are without irrigation & they ripen about a month later than elsewhere in the Cape.

Vintage 2008 was very late but has still managed to produce another excellent Chardonnay bottling.

Characterised by rich mineral and citrus fruit design overlaid with peach & vanilla flavour tones all enhanced by only the best French Oak – 25 % being new barrel compliment.

Alcohol	13,24 %	Total Acid	6,2 g/l
Residual Sugar	2,0 g/l	Volatile Acid	n/a
pH	3,39		



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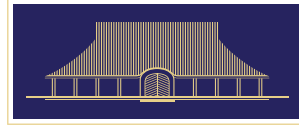
2009
CHARDONNAY SANS BARRIQUE

Un-oaked Chardonnays from France often have a “flinty” note, sometimes described as “gout de pierre a fusil”. These are grown on Kimmeridge clay. The rich characteristic of this Bouchard Finlayson Sans Barrique also stems from clay based soils at the wonderful vineyard location in the Elandskloof Valley of Villiersdorp. Heavy clay and stony soils, un-irrigated with their excellent winter chill factor, all contribute to a very popular “terroir” influence on this wine.

Vintage 2009 Sans Barrique has been naturally produced with an emphatic fruit purity and minerality. Great length from tantalizingly luscious acidity.

Strong hints of peach and kiwi fruit with a few drops of lemon! Forward and appealing, perfectly suited for those who find wooded Chardonnays too powerful.

Alcohol	12,8 %	Total Acid	5,8 g/l
Residual Sugar	1,3 g/l	Volatile Acid	n/a
pH	3,4		



BOUCHARD FINLAYSON
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2009
SAUVIGNON BLANC
'RESERVE'

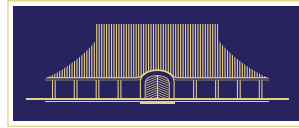


This "Reserve" is a single bottling encouraged by the call for a selection presented to the winemakers at the advent of this particularly fine vintage. A vintage characterized by excellent fruit emanating from a rain free quality summer where every expression lent itself to best opportunity.

The Sauvignon Blanc grape gets its name from the French savage ("wild") but fortunately this cuvée is more aptly described as strikingly elegant with a flinty nose where the palate is crisp and clean with a bright lingering finish.

The wine is stylised with the addition of 12 % Semillon and also enjoys a very small contribution of French Oak. Expected to evolve with at least four years maturation in its favour.

Alcohol	13 %	Total Acid	6,1 g/l
Residual Sugar	1,7 g/l	Volatile Acid	n/a
pH	3,36		



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2009

WALKER BAY SAUVIGNON BLANC

Sauvignon Blanc arguably counts as South Africa's most popular and best performing white variety.

In a country so long dominated by Chenin Blanc, Sauvignon Blanc has raised its hand as a constant aromatic refresher, particularly during the warm summer months.

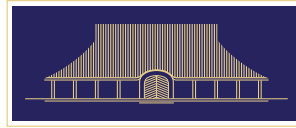
Stylistically Sauvignon Blanc varies according to location and micro climate. Best examples originating in cooler mostly coastal sites!

Our vineyards located close to the cold Walker Bay Atlantic Ocean enjoy consistent moderate summer temperatures which provide fine floral flavours. These are enhanced by heavy clay soils where the flavour tends to be more tropical than herbaceous.

The grapes from vintage 2009 have presented perfect fruit. It was a long dry season with ideal ripening conditions following a late winter and above average spring rainfall.

This elevated vintage presents a really fresh generously bodied wine with full zesty aromatic flavours, a long mineral finish and promise to develop with a full palate!

Alcohol	13,2 %	Total Acid	6,8 g/l
Residual Sugar	2,3 g/l	Volatile Acid	n/a
pH	3,28		



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2009
BLANC DE MER



Once again dominated by true Rhine Riesling (39 %). Living up to its elevated status of celebrated 2008 vintage fame, this next vintage of Blanc de Mer is a winemaker's challenge. Fortunately weather conditions cast a magic spell over vintage 2009 where near perfect grapes were produced in all departments. The result is an action packed composition of varieties ready to claim every bit of the magic attributed to the 2008 which was Stephen Spurrier's choice of best New World White in Decanter Wine Magazine May 2009.

This blend varies from year to year but it is similar to 2007 where Riesling comprised 39 %. Next is Viognier at 28 %, Chardonnay 13 %, Chenin Blanc 9 %, Sauvignon Blanc 8 % and Semillon at 3 %.

A Rich vintage offering a medley of flavours covering a symphony of fruits such as quince, gooseberry, peach and orange blossom. It is rich and inviting and ideal for relaxed occasions, especially during warm summer days!

Alcohol	13,5 %	Total Acid	6,4 g/l
Residual Sugar	3.7 g/l	Volatile Acid	n/a
pH	3,33		
