

BOUCHARD FINLAYSON

A BOUTIQUE VINEYARD

TÊTE DE CUVÉE PINOT NOIR 2020

The Tête de Cuvée label presents our cameo selection of the top Pinot Noir barrels from any particular vintage. This is our winemakers' opportunity to showcase the very best. Pinot Noir is unique as it displays both a delicacy and richness, but it is often quoted as depicting little varietal character of its own – rather expressing the terroir upon which it is grown. The Hemel-en-Aarde Valley represents that unique combination of soil and climate that exists in only a handful of places where the exact balance provides the perfect expression of this elusive grape.

VINTAGE

Spring 2019 saw ideal weather conditions during flower and fruit set, heightening expectations for the upcoming vintage. However, our hopes were soon challenged by the atypical and unstable weather presented early in the New Year. Fortunately, dry conditions set in as soon as harvest commenced, with the crop remaining healthy. Volumes recovered slightly from the light 2019 vintage and all-round, unexpectedly positive, fruit-quality was delivered to the cellar.

VINIFICATION

A Tête de Cuvée wine is not presented at every vintage. The emphasis here is placed on attaching the best Pinot Noir ferments to best new wood, with the intention of sculpting a top quality, collectors wine. This bottling is regarded as the most promising wine from the cellar and carries the Bouchard Finlayson flag. The majority of grapes supplied for this cuvee is from the oldest vines on the property, with the average vine age exceeding 22 years. The winemaker selects individual barrels to compile the chosen components – in this instance only six, of which four were new oak.

TASTING NOTES

Brimming with potential to make a lasting sensory impression. Powerful and opulent, with gorgeous black cherry and blueberry flavours, neatly wrapped with a line of fine powdered tannin. Game, violet and a subtle cinnamon are focussed on a dry and velvety smooth finish. Best from 2024 through 2030.

FOOD PAIRING

Pairs beautifully with the special moments in life – anniversaries, birthdays and family gatherings. Consider a fragrant crab or shellfish risotto, succulent and crispy fried duck breast or a classic Thanksgiving turkey with cranberry sauce.



VARIETAL

100% Pinot Noir

WINE OF ORIGIN

Estate Wine Hemel-en-Aarde Valley

PRODUCTION

1824 bottles

ANALYSIS

Alcohol: 14.19 vol%
Total Acidity: 5.4g/L
Residual Sugar: 2.5g/l
pH: 3.51
Volatile Acidity: 0.68g/L
Total So2: 91mg/L
Allergens: Sulphites

Suitable for Vegans