

BOUCHARD FINLAYSON

A BOUTIQUE VINEYARD

TÊTE DE CUVÉE 2019

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

Vintage 2019 will long be remembered for the raging wild fire that swept across the Hemel-en-Aarde Valley on the 11 January – less than three weeks before the first grapes were picked. We were fortunate that we experienced little to no damage and brought in a healthy, yet slightly lighter crop. The reduced yield being the result of milder than normal winter temperatures. Weather conditions remained cool and relatively dry throughout February and March.

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 22years. The winemaker selects individual barrels to compile the chosen components – in this instance only six, of which half were new oak.

TASTING NOTES

Brilliantly pure. Fresh cranberry and juicy plum aromas weave through savoury exotic spices. Powered by sleek and well-defined tannins, the wine glides elegantly across the length of the palate. A finely textured core of earthen salinity leads to a lasting finish. Best from 2022 through 2032.

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

1932 bottles

ANALYSIS

Alcohol: 13.9 vol% Total Acidity: 5.5g/l Residual Sugar: 2.4g/l

pH: 3.55

Volatile Acidity: 0.71g/l Total SO2: 69mg/l Allergens: Sulphites Suitable for Vegans