



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

TÊTE DE CUVÉE 2017

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

Similarly to the 2016 vintage, a voluminous crop had set, following ideal flowering conditions. However, during veraison, strict discipline was required in removing 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.

VINIFICATION

Tête de Cuvée is not presented at every vintage, but only considered in those that offer exceptional quality fruit. 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. These particular grapes stem from the oldest vines on the property, where the vineyard has been intentionally planted to a high density model. The winemaker selects individual barrels to compile the chosen components – in this instance only four, of which half were new oak.

TASTING NOTES

Regal and focused, with silky layers of ripe blueberry and vivid plum that shows touches of spice and espresso. Restrained initially, but gains depth over the length of the palate and lingers effortlessly on a refined finish. Polished tannin integrates well, but the wine demands patience to reveal its full potential. Best from 2020 through 2030.

FOOD PAIRING

An ideal companion to Sunday lunch or that special occasion dinner - Coq au vin being a firm favourite. Enjoy with wild mushroom-topped rack of lamb, served pink, or simply a seared piece of fresh game fish.



VARIETAL

100% Pinot Noir

WINE OF ORIGIN

Hemel-en-Aarde Valley,
Walker Bay

PRODUCTION

93 x 12 bottles cases

ANALYSIS

Alcohol: 13.95%
Acid: 5.3g/l
Residual Sugar: 2.3g/l
pH: 3.53