



BOUCHARD FINLAYSON  
A BOUTIQUE VINEYARD

## TÊTE DE CUVÉE 2013

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

This was a different summer with cooler than normal conditions which resulted in a delayed harvest. Rain was not unusual and nervous times were experienced in the build up to harvest. Fortunately the balance was perfect, these modest temperatures proved to be exactly what Pinot Noir demands and consequent results point to arguably one of our best Pinot Noir seasons ever.

### 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. These particular grapes stem from the oldest vines on the property where the vineyard has been intentionally planted to a high density model. Barrel maturation enjoys a full sixteen months where the winemaker eventually chooses from individual barrels to compile the chosen components.

### TASTING NOTES

This is very much a fruits of the forest wine where the colour is deep and the body is firm and bold. It is complex and demands ageing to develop its core of complexity. Delicious raspberry, quince and blackberry flavours add to the nutty tones offered by the generous compliment of new wood. The finish is tannin rich but harmonious at the same time.

### FOOD PAIRING

Ideal companion to a Sunday lunch or Thanksgiving dinner. Required to be taken seriously and certainly a great pour with best cuts of red meat, Coq au Vin, game or mutton!



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### VARIETAL

100% Pinot Noir

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### WINE OF ORIGIN

Hemel-en-Aarde Valley,  
Walker Bay

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### PRODUCTION

220 cases (12 bottles cases)

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### ANALYSIS

Alcohol: 14.26%  
Acid: 5.4g/l  
Residual Sugar: 1.6g/l  
pH: 3.48