



BOUCHARD FINLAYSON  
A BOUTIQUE VINEYARD

## TÊTE DE CUVÉE PINOT NOIR 2021

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

It's been remarked before how the weather, during recent odd vintages, seems to behave to the benefit of local vintners. 2021 followed this pattern of 2019, 2017 and 2015. Yields varied significantly between cultivars and apart from a big rain event on 14 March, dry and cool conditions prevailed during picking. Phenolic ripeness outperformed sugar accumulation in the berries, resulting in juices with low potential alcohol and balanced natural acidities.

### VINIFICATION

A Tête de Cuvée wine is not presented at every vintage – only when the occasionally precarious Hemel-en-Aarde climate allows for perfect Pinot Noir ripening conditions. 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 eight, of which four were new oak. Bottled in July 2022.

### TASTING NOTES

Medium-deep garnet colour. Aromatically abundant black cherry, rose and strawberry with delicate cinnamon and essential oil adding more nuances. Beautifully integrated oak spice underscores a savoury and classically dense texture. Regal and elegant – builds to lasting complex finish. Best from 2024 through 2034.

### 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

2538 bottles

### ANALYSIS

Alcohol:	13.24vol%
Total Acidity:	5.6 g/l
Residual Sugar:	2.0 g/l
pH:	3.44
Volatile Acidity:	0.65 g/l
Total So2:	86 mg/l
Allergens:	Sulphites
Suitable for Vegans	