



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

TÊTE DE CUVÉE PINOT NOIR 2023

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

Moderate and mild winter weather was experienced, with average rainfall, which continued into spring and early summer. These conditions, ideal for slow and even ripening, was interrupted during the middle of December, with the arrival of some refreshing showers. January saw a continuation of dry and cool conditions, coinciding neatly with an earlier maturity of those cultivars that usually ripen first. During the third week of February, however, a massive 80 mm downpour, had set the tone for the rest of the vintage. By the last day of picking, 240 mm had fallen since harvest started. Rigorous selection of only ripe and healthy bunches, proved critical. Most vineyards cropped lower than the long-term average, mostly due to adverse flowering conditions.

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 require maturation to develop its full potential. The winemaker selects individual French oak barrels to compile the chosen components – in this instance only four, of which two were new. Bottled in June 2024.

TASTING NOTES

Vibrant pomegranate and wild flower aromas accenting the red cherry and plum tart complexity. Latent power visible through-out an impressive depth. Driven by sleek and well-defined tannins, the wine glides elegantly across the length of the palate, remaining fresh and focussed. Best from 2027 through 2035.

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

1 203 bottle cases

ANALYSIS

Alcohol:	13.45 vol%
Total Acidity:	5.4 g/l
Residual Sugar:	1.6 g/l
pH:	3.56
Volatile Acidity:	0.64 g/l
Total So2:	90 mg/l
Allergens:	Sulphites
Suitable for Vegans	