

**TÊTE DE CUVÉE PINOT NOIR, BOUCHARD FINLAYSON**

Vintage

**2012**


Bouchard Finlayson's Tête de Cuvée label presents a selection of their top Pinot Noir barrels from a particular vintage, showcasing their unique terroir.

**TASTING NOTE**

The palate offers fine rich fruit with hints of raspberry, plum and oaky blackberry tones. Rich and long on the back palate. Great structure and long harmonious layers of velvety tannins, promising rewarding years of complex development.

**VINTAGE CONDITIONS**

Vintage 2012 was simply perfect. There were no curve balls to spoil the fruit and the weather was ideal. It was one of those extraordinary harvests where the crop was substantial while the quality was correspondingly, enviously good in its early reflections. The weather remained perfectly dry throughout the six weeks of harvest.

**VINIFICATION DETAILS**

Fermentation took place in stainless steel tanks. The wine then transferred to barrels for secondary malolactic fermentation in French oak barrels, of which 87% were new. Twelve barrels were chosen for this cuvée, which was matured for a total of 10 months.

**TECHNICAL ANALYSIS**

| Alcohol | Residual sugar |
|---------|----------------|
| 14.0    | 2.1            |
| pH      | Acidity        |
| 3.50    | 5.1            |

**AWARDS**

IWC 2015: Silver

IWSC 2015: Silver Outstanding

Tim Atkin MW: 91 pts

**ATTRIBUTES**


Origin

South Africa



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Blank



Winemaker

Peter Finlayson



Fining Agent



Closure

Cork



Region

 Hemel-en-Aarde  
Valley, Walker Bay


Vegan

Blank