



David Finlayson Pinot Noir 2012

main variety Pinot Noir

vintage 2012

analysis alc: 13.82 | rs: 2.0 | ta: 6.2 | va: 0.72 | ts02: 85 | fs02: 25

type Red

producer Edgebaston

style Dry

winemaker David Finlayson

wine of origin Western Cape

tasting notes

A fresh, modern, New World style with a nod to the complexity of Burgundy. This Pinot Noir shows ripe, fresh raspberry, strawberry and vanilla notes on the nose. The palate has a touch of minerality and earthiness layered below the fresh, clean fruit.

ageing potential

The wine shows wonderful, youthful drinkability with the potential to age well for 3 - 5 years.

blend information

100% Pinot Noir

in the vineyard

Appellation: W.O. Coastal Region (Stellenbosch / Tulbagh)

Soil Type: Various from sandy gravel to shale

about the harvest

Harvest Date: February and Mid-March 2012

in the cellar

Sourced from 3 vineyards, one within 5 km of the Indian Ocean, one in Stellenbosch and one high in the Tulbagh mountains, the bunches were hand sorted and de-stemmed.

Fermentation in 3000 litre tanks. 2 pump-overs per day. 2 weeks maceration on skins.

Maturation period ,

Wood Elevation

10 months in 300 litre barrels.

40 % New French Oak – Nevers , Allier ; Medium Toasted

60% 2nd Fill French Oak – Medium Toast