



David Finlayson Chardonnay 2019

main variety Chardonnay

vintage 2019

analysis alc: 14.16 | ph: 3.18 | rs: 4.5 | ta: 5.6 | va: 0.53 | ts02: 81 | fs02: 32

type White

producer Edgebaston Vineyard | David Finlayson Wines

style Dry

winemaker David Finlayson

taste Fruity

wine of Stellenbosch

body Medium

tasting notes

This is the Thirteenth vintage of David Finlayson Chardonnay. The wine is made from 4 different vineyards. As with previous vintages, the wine shows an elegant minerality with lime-citrus, sourdough and cinnamon flavours. The tight minerality keeps a wonderful acid grip on the palate showing good aging potential. A floral note of wild, white flowers such as frangipani and almond blossom is obvious on the front of the nose and follows through the palate.

ageing potential

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blend information

100% Chardonnay

food suggestions

Likened by many to the flavours found in cooler Burgundian and Chablis sites, the focus here is to make elegant wines, the ideal accompaniment to foods such as paella, quail and pork.

in the vineyard

Soil Type: Malmesbury Shale on deep red clay, Hutton.

Hand picked Chardonnay grapes, from 4 blocks with sugars from 22 Brix up to 25 brix to ensure a variety of flavours. Barrel fermented with natural yeasts.

about the harvest

Hand picked Chardonnay grapes.

Early February to Mid February 2019

in the cellar

Ten months in French Oak; 10% New French Oak - Nevers, Allier; Medium Toasted, 45% 2nd Fill French Oak - Medium Toasted, 45% 3rd Fill French Oak. 30% malolactic fermentation.