David Finlayson Camino Africana Shale Terraces Chardonna

main variety Chardonnay

vintage 2020

analysis alc: 13.54 | ph: 3.37 | rs: 4.2 | ta: 6

type White

producer Edgebaston Vineyard I David Finlayson Wines

winemaker David Finlayson

wine of Stellenbosch

tasting notes

Aromas of dried pineapple, spiced apple, burnt lemon, crushed stone, vanilla bean and praline. It's full-bodied, yet elegant, with vibrant acidity. Lemony and flinty. Excellent length. Drink now or hold.

blend information

100% Chardonnay

food suggestions

Ideally seafood dishes like Seabass or Lobster or light meats such as Quail or Veal. A vegan option such as grilled cashew, peanut and soy sauce topped stir fry vegetables would also be a fantastic option.

in the vineyard

This vineyard is 18 years old and was planted by David Finlayson on terraces he cut into the steepest hillside on the Edgebaston property in Stellenbosch. The trellis system is low to the ground and uncommon in South Africa as it produces very low yields and small bunches. The vineyard is hand farmed and processed only with organic principles in mind. It has been a 15-year project that is now beginning to deliver results.

in the cellar

Hand picked into 16 kg boxes that were then loaded by hand into the press. Whole bunch pressing before settling overnight after which the wine was fermented spontaneously in New French oak barrels. Malolactic fermentation allowed to occur naturally and then cold matured at 8C for 14 months. Filtered and bottled with the view to medium to long term maturation and as a wine to be served with food.
Wood Elevation:
16 Months 100% New French oak, Dargaud & Jaegle 300l barrels.