David Finlayson Chardonnay 2021

main variety Chardonnay | vintage 2021

analysis alc: 14.01 | ph: 3.31 | rs: 4.5 | ta: 5.9 | va: 0.53 | ts02: 81 | fs02: 32

type White | producer Edgebaston Vineyard I David Finlayson Wines

style Dry | winemaker David Finlayson

taste Fruity | wine of Stellenbosch

body Medium

tasting notes

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. Likened by many to the flavours found in cooler Burgundian and Chablis sites, the focus here is to make elegant wines.

blend information

100% Chardonnay

food suggestions

The ideal accompaniment to foods such as paella, quail and pork.

in the vineyard

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

about the harvest

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

in the cellar

Barrel fermented with natural yeasts. 30% malolactic fermentation.

Ten months in French Oak; 10 % New French Oak, 35% 2nd Fill French Oak, 45% 3rd Fill French Oak, 10% Concrete egss