David Finlayson Pinot Noir 2022

main variety Pinot Noir | vintage 2022

analysis alc: 13.27 | ph: 3.61 | rs: 1.8 | ta: 5.6 | va: 0.85 | ts02: 68 | fs02: 20

type Red
style Dry

producer Edgebaston Vineyard I David Finlayson Wines
winemaker David Finlayson
wine of 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

Rootstock: R99
Soil types: Bokkeveld shale and Hutton
Aspect of vineyards: NS
Ha planted: 2.5
Planting distance: 1.2 X 2.4
Vines per hectare: 3500
Trellis system: Hedge
Irrigation: Drip
Average Production: 4-5 T/HA
Harvest dates: February – March 2022
Altitude: 300-700M
Rainfall: 400-650MM

in the cellar

Sourced from vineyards in Stellenbosch, the bunches were mainly hand sorted and de-stemmed with 10% whole bunches added back to the ferment. Fermentation in 3000 litre tanks. 2 pump-overs per day. After 2 weeks maceration on skins the free-run wine was drained and the pulp was gently pressed so as not to extract harsh tannins from the skins. Maturation period, 10 months in New 45hl foudres and the balance in 2nd fill 300 litre barrels.