



## David Finlayson Chardonnay 2023

main variety Chardonnay

vintage 2023

analysis alc: 13.81 | ph: 3.52 | rs: 2.5 | ta: 5.7

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 sixteenth vintage of our Chardonnay. The wine is made from five 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.

### blend information

100% Chardonnay

### food suggestions

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

### in the vineyard

Soil types: Malmesbury Shale on deep red clay, Hutton

Aspect of vineyards: East-West

### about the harvest

Cool, Dry vintage, grapes very healthy condition. Hand-picked Chardonnay grapes, from 4 blocks with sugars from 22° -25 °Balling, to ensure a variety and complex blend of potential flavours.

Harvest dates: Early February to Mid February 2023

### in the cellar

Barrel fermented with partial pure yeast strain inoculation and some with natural yeasts. A 30 % portion was allowed to go through malolactic fermentation. The wine was stirred twice during "elevage" in barrel to create a creamy, harmonious blend between wood and grape flavours. Fined with bentonite and vegocol making this wine vegan-friendly Crossflow filtered and bottled under screwcap to ensure quality.