David Finlayson Chardonnay 2024

main variety Chardonnay | vintage 2024

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

type White
style Dry
taste Fruity
body Medium

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

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.

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 vegecol making this wine vegan-friendly Crossflow filtered and bottled under screwcap to ensure quality.