David Finlayson Pinot Noir 2024

main variety Pinot Noir

vintage 2024

analysis alc: 14.2 | ph: 3.57 | rs: 2.6 | ta: 5.7

type Red

style Dry

taste Fruity

body Medium

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
Altitude: 300-700M
Rainfall: 400-650MM

about the harvest

Harvest dates: February – March 2022
Average Production: 4-5 T/HA

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, 14 months in 1 year old 45 hl foudres as well as 3 rd fill French oak barrels.