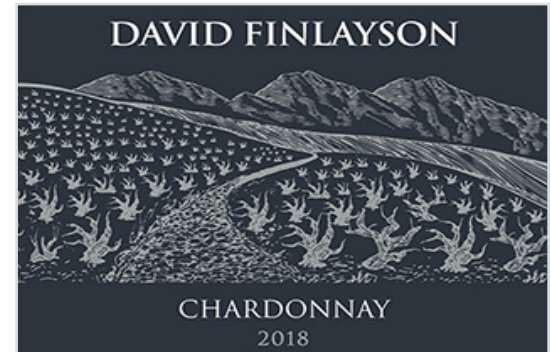




David Finlayson Chardonnay 2018

Wine Maker: David Finlayson
Appellation: Stellenbosch
Varietal: Chardonnay
Yields per Acre: 2.3 Tons
Cases Produced: 112
Filtration and fining: X-flow
Wood treatment: 10 % New French Oak , 45 % 2 fill,
45% 3 fill
Length of barrel maturation: 10 Months



Alcohol %: 14.20%
Total Acid: 5.8 g/l
Free/Total Sulfur: 32/80 mg/l
pH: 3.4
Residual Sugar: 2.9 g/l

UPC#: 858441006811

Viticultural Practices: Hand picked Chardonnay grapes, from 4 blocks with sugars from 22 Brix up to 25 brix to ensure a variety of flavours. Barrel fermented with natural yeasts. 30% malolactic fermentation.

Wine Makers Notes: This is the 11th vintage of Edgebaston Chardonnay. 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, the ideal accompaniment to foods such as paella, quail and pork.
