

DAVID FINLAYSON

CHARDONNAY 2020

Stellenbosch, South Africa



Technical Notes

This was a cool, dry vintage. All fruit was hand-picked from 4 blocks planted with French CY95 and California CY 8 and CY 9 clones. Vine age ranges from 20 -30 years and planting density is around 3500 plants per acre. Grapes are harvested in several stages, to provide layers of complexity and blending components (22 Brix up to 25 Brix). Grapes are whole bunch pressed and then fermented in 300 liter barrels - partial inoculation and some with natural yeasts. 30% of the fruit went through malo. Barrel regimen – (French/Alliers/med toast) 10% new, 35% 2nd fill, 45% 3rd fill, 10% concrete egg. Maturation period - 10 months. Wine was stirred twice during elevelage in barrel. Prior to bottling under screwcap, the wine was crossflow filtered and fined with via Bentonite and Vegecol. 15,000 bottles were produced.

About this Wine

David Finlayson needs no introduction, when it comes to Chardonnay. How can we forget his incredible success with this grape when he was at Glen Carlou! This is without question David's favorite white grape to work with. Vintage conditions in 2020 were perfect. A long cool ripening period produced complex fruit and the dry growing season added depth and richness. This is David's 13th vintage of Chardonnay here – definitely "lucky for some"! The wine is made from 4 different vineyards including coastal, mountain and valley floor sites. As with previous vintages, the wine shows an elegant minerality with lime-citrus, sourdough and cinnamon flavors. The mineral note helps keep a wonderful grip on the palate, showing good aging potential. There are some distinct similarities to the flavors found in cooler Burgundian and Chablis sites – perhaps most noticeably, Meursault. The focus here is to make elegant wines that work with food.

UPC CODE: 858441006828

Wine Analysis

Alcohol: 14.01%
Acidity: 5.9 g/l
pH: 3.31
Residual sugar: 4.5 g/l

- ✓ VEGAN FRIENDLY
- ✓ SUSTAINABLE
- ✗ ORGANIC
- ✗ BIODYNAMIC

Wine Maker: David Finlayson
Appellation: Stellenbosch
Varietal: Chardonnay
Clones planted: CY5, CY9, CY95
Rootstock: R99, 101-14
Soil types: Malmesbury Shale on deep red clay, Hutton
Aspect of vineyards: East-West
Ha planted: 8
Planting distance: 4ft X 8ft
Vines/hectare: 3500-4000
Trellising: Double cordon
Irrigation: Supplementary drip
Average Production: 6t/ha
Harvest dates: Early Feb – mid Feb
Altitude: 150-350m
Temperature: 25-30C
Rainfall: +-600mm/annum

Scores/Reviews

2019 - 90 pts Tim Atkin

Tasting Note

As with previous vintages, the wine shows an elegant minerality with lime-citrus, sourdough and cinnamon flavors. The wine keeps a wonderfully tight grip on the palate, showing good aging potential. A floral note of wild, white flowers and almond blossom is obvious on the front of the nose and follows through the palate.

