

DAVID FINLAYSON

CHARDONNAY 2021

Stellenbosch, South Africa



Technical Notes

2021 was a cool, dry vintage resulting in low yields. All fruit was hand-picked from 5 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 3000 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 élevage in barrel. Prior to bottling the wine was fined with bentonite and Vegecol, the wine was crossflow filtered and bottled under screwcap to ensure freshness and quality. 15,000 bottles were produced.

UPC CODE: 858441006828

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 2021 were perfect. A long cool ripening period produced complex fruit and the dry growing season added depth and richness due to low yields and concentrated, small berries. This is David's 14th vintage of Chardonnay on his Edgebaston vineyards! The wine is made from 5 different vineyards including coastal, mountain and valley floor sites ranging between 4 miles and 20 miles from the cooling False Bay breezes coming off the Atlantic Ocean. 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 sites - perhaps most similar to a fine Meursault. The focus here is to make elegant wines that work with food.

Wine Analysis

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

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

Terroir

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

Tasting Note

A fresh stylish White, with hints of oak spices and lime blossoms on the nose, complimenting palates nectarine and pineapple, stone and blanched almond notes.

Scores/Reviews

96_{pts} Decanter Magazine
92_{pts} John Platter
91_{pts} Tim Atkin
91_{pts} James Suckling

