

DAVID FINLAYSON



CHARDONNAY 2024

Stellenbosch, South Africa

Technical Notes

This is the seventeenth vintage of this Chardonnay. The wine is made from five different vineyards, in different parts of Stellenbosch – each with very different attributes. They are all harvested at their own optimal time and then barrel fermented separately, with a partial pure yeast strain inoculation and some natural yeasts. Roughly 30% of the ferments were then 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 flavors. Following the assemblage, the wine was fined with bentonite and Vegecol, making this wine vegan-friendly. It was crossflow filtered and bottled under a screwcap to ensure quality. The blending of different components is deliberately done to try and maintain a “house style”, which is intended to lean a little toward Meursault, a favorite of David’s.

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 2024 were really good – albeit a touch warm through the ripening period. This added a rounder mouthfeel and more depth than in 2022. This is David’s 17th vintage of Chardonnay here at his own property and marks more than 30 years that he’s been working with this grape. The wine is made from 4 different vineyards including coastal, mountain and valley floor sites. The nod to Burgundy, when it comes to David’s house style, is not intentional, but it is preferred. There are some distinct similarities to the flavors found in cooler Burgundian and Chablis sites – perhaps most noticeably, Meursault. The focus here is to simply make elegant wines that work with food.

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Wine Analysis

Alcohol: 13.81%
Acidity: 5.7 g/l
pH: 3.52
Residual sugar: 2.5 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

Scores/Reviews

" The 2024 Chardonnay is blended with 5% Chenin Blanc and aged for eight months in up to 15% new oak barrels. One of Finlayson’s strongest cuvées, this has a delightful bouquet with lemon verbena, orange pith and light nectarine scents. Very well defined. The palate is well balanced with fine delineation, a pleasing mineralité here with a composed, tropical-tinged finish. Very fine."

91 Points - Vinous

91 Points - James Suckling

91 Points - Platter’s Wine Guide

90 Points - Wine Enthusiast

