

David Finlayson Chardonnay

THE FACTS

COUNTRY: South Africa

REGION: Western Cape

APPELLATION: Stellenbosch

CEPAGE: 100% Chardonnay

WINEMAKING: Barrel fermented with partial pure yeast strain inoculation and some with natural yeasts. A 30% portion was allowed to go through malolactic fermentation. The wine was stirred twice during "elevage" in barrel. Fined with bentonite and vegocol making this wine vegan-friendly Crossflow filtered and bottled under screwcap to ensure quality.

ALCOHOL BY VOLUME: 13.8%

THE STORY

The Finlayson family is synonymous with modern era winemaking in the Cape region.

Three generations of Finlayson's have played an important role in the Cape's modern wine industry.

Dr Maurice Finlayson, a pathologist originally from Inverness in Scotland started the family wine business at Hartenberg farm in Stellenbosch.

It was here that his son Walter started his career that would take him on to Blaauwklippen where he twice won the award of "South African winemaker of the year".

Walter then started and built up Glen Carlou in Paarl and was joined by his son David in 1994.

David qualified as a winemaker at Elsenburg Agricultural college in Stellenbosch as Dux student and then proceeded to travel the world gaining winemaking experience.

THE SELLING POINTS

PAIRINGS: Paella, quail, and pork

