

## Edgebaston Sauvignon Blanc 2009

Green apple, flinty and tropical fruit flavours on the nose flow through onto the palate where crisp, clean acidity is met by a creamy midpalate. A softer and rounder version of Sauvignon Blanc than most modern day examples with more than a nod to the French style of the Loire.

Ideal with seafood dishes and spicy summer salads.

**variety** : Sauvignon Blanc | 90% Sauvignon Blanc, 10% Semillon

**winery** : Edgebaston Vineyard I David Finlayson Wines

**winemaker** : David Finlayson

**wine of origin** : Stellenbosch

**analysis** : **alc** : 14 % vol **rs** : 6 g/l **pH** : 3.22 **ta** : 6.4 g/l **va** : 0.47 g/l **so2** : 130 mg/l **fso2** : 40 mg/l

**type** : White **style** : Dry **body** : Medium **taste** : Fruity

**pack** : Bottle **closure** : Screwcap

**about the harvest**: The grapes were picked early in the mornings and kept cold on their journey to the winery where the utmost care was taken in the production process to maintain the wines fresh green character and racy acidity

**in the cellar** : All grapes were hand picked , pressed in a variety of methods including destemming-crushing and whole bunch and then fermented in batches in stainless steel tanks of 5000 litres. Cold fermentation with a variety of different yeasts was followed by 6 months maturation on the lees. Regular stirring of the lees allowed a creamy texture to develop in the wine.



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Stellenbosch

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