

Edgebaston Chardonnay 2008

The wine shows an elegant minerality with lime-citrus, sourdough and cinnamon flavours. The tight minerality keeps a wonderful acid grip on the palate showing good ageing potential. A floral note of wild , white flowers such as frangipani and almond blossom is obvious on the front of the nose and follows through the palate.

variety : Chardonnay | 100% Chardonnay

winery : Edgebaston Vineyard I David Finlayson Wines

winemaker : David Finlayson

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.8 g/l pH : 3.33 ta : 6.1 g/l va : 0.33 g/l so2 : 120 mg/l fso2 : 40 mg/l

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

pack : Bottle **closure :** Screwcap

John Platter - 4 stars

in the vineyard : Malmesbury Shale on deep red clay

about the harvest: Hand picked Chardonnay grapes, picked in three tranches with sugars from 22 Brix up to 25 brix to ensure a variety of flavours. Harvest Date: Early March 2008

in the cellar : 100% barrel fermented with natural yeasts and 20% of the wine underwent malolactic fermentation.

Wood Elevation:

30% New French Oak - Nevers, Allier; Medium Toasted

50% 2nd Fill French Oak - Medium Toasted

20% 3rd Fill French Oak



Edgebaston Vineyard I David Finlayson Wines

Stellenbosch

083 263 4353

www.edgebaston.co.za