

Edgebaston Chardonnay 2009

This is the fourth vintage of Edgebaston Chardonnay. As with previous vintages, 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.

Likened by many to the flavours found in cooler Burgundian and Chablis sites, the focus here is to make elegant wines, the ideal accompaniment to food.

variety : Chardonnay | 100% Chardonnay

winery : Edgebaston Vineyard | David Finlayson Wines

winemaker : David Finlayson

wine of origin : Stellenbosch

analysis : alc : 13.67 % vol rs : 3.8 g/l pH : 3.34 ta : 6.5 g/l

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

pack : Bottle **closure :** Screwcap

Veritas 2010 Wine Awards - Gold Medal

in the vineyard : Soil Type Malmesbury Shale on deep red clay

The wine now includes grapes from a 27 year old vineyard with 7 different clones of Chardonnay planted.

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 2009

in the cellar : 100 % barrel fermented with natural yeasts.
0 % malolactic fermentation.

Wood Elevation

30 % New French Oak - Nevers,

Allier: Medium Toasted

50 % 2nd Fill French Oak - Medium Toasted

20 % 3rd Fill French Oak



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Stellenbosch

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www.edgebaston.co.za