

Edgebaston Sauvignon Blanc 2010

Green apple, flinty and tropical fruit flavours on the nose flow through onto the palate where crisp, clean acidity is met by a creamy mid-palate. 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** : 13.0 % vol **rs** : 6.0 g/l **pH** : 3.15 **ta** : 6.9 g/l **va** : 0.47 g/l **so2** : 130 mg/l **fso2** : 40 mg/l

type : White **style** : Dry

pack : Bottle **closure** : Screwcap

- 88 Points by Stephen Tanzer

- Commended at International Wine Challenge 2011

ageing : Ideal with seafood dishes and spicy summer salads.

in the vineyard : Soil Type: Loam to red gravel soils

about the harvest: The grapes were HAND-picked early in the mornings and kept cold on their journey to the winery.

in the cellar : The utmost care was taken in the production process to maintain the wines fresh green character and racy acidity.

All grapes were 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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