

## Edgebaston "The Berry Box" White 2011

This wine has been made in a style that will change and develop over time in the bottle. The three varieties each lend their own character to the wine. The Semillon starts as a youthful, fresh green leafy flavours that will mature into honeyed, waxy flavours as the wine evolves. The Sauvignon Blanc adds a tropical fruit and green apple flavour with a zesty acidity. The Viognier supports the acid with richness and stonefruit flavours that will become more prominent as the wine ages in bottle.

**variety :** Sauvignon Blanc | 62% Sauvignon Blanc, 27% Semillon, 11% Viognier

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

**winemaker :** David Finlayson

**wine of origin :** Stellenbosch

**analysis :** alc : 12.85 % vol   rs : 13.4 g/l   pH : 3.31   ta : 6.5 g/l   va : 0.46 g/l   so2 : 94 mg/l   fso2 : 24 mg/l

**type :** White   **style :** Off Dry   **taste :** Fruity   **wooded**

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

- Best Value Award 2012

- Old Mutual Trophy Wine Show 2012 - Bronze

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

**about the harvest:** Hand picked grapes from three sites in Stellenbosch

Harvest Date: February 2011

**in the cellar :** Grapes were fermented separately in stainless steel tanks at temperatures ranging between 10 and 14° Celsius. Aromatic yeast strains add to the fruitiness of the freshly fermented wines.



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Stellenbosch

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[www.edgebaston.co.za](http://www.edgebaston.co.za)