

Edgebaston Chardonnay 2011

This is the fifth vintage of Edgebaston Chardonnay. The wine now includes grapes from a 29 year old vineyard with 7 different clones of Chardonnay planted. 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 foods such as paella, quail and pork.

variety : Chardonnay | 100% Chardonnay

winery : Edgebaston Vineyard | David Finlayson Wines

winemaker : David Finlayson

wine of origin : Stellenbosch

analysis : alc : 14.00 % vol rs : 2.7 g/l pH : 3.45 ta : 6.3 g/l va : 0.5 g/l so2 : 30 mg/l fso2 : 90 mg/l

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

pack : Bottle **closure :** Screwcap

- 4 Star Platter
- 90 Points in Wine Spectator 2012
- Silver Veritas 2012
- Commended at International Wine Challenge 2012
- Commended at Decanter World Wine Awards 2012

ageing : The tight minerality keeps a wonderful acid grip on the palate showing good ageing potential.

in the vineyard : Soil Type: 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 February to March 2011

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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