

Edgebaston The Berry Box White 2012

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 | 79% Sauvignon Blanc, 13% Semillon, 8% Viognier

winery : Edgebaston Vineyard I David Finlayson Wines

winemaker : David Finlayson

wine of origin : Stellenbosch

analysis : alc : 13.85 % vol rs : 7.5 g/l pH : 3.32 ta : 6.00 g/l va : 0.4 g/l so2 : 90 mg/l fso2 : 30 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 2012

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



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Stellenbosch

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