

## Edgebaston The Berry Box White 2014

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 | 74% Sauvignon Blanc, 15% Semillon, 11% Viognier

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

**winemaker :** David Finlayson

**wine of origin :** Stellenbosch

**analysis :** alc : 13.6 % vol   rs : 6.4 g/l   pH : 3.32   ta : 6.2 g/l   va : 0.6 g/l   so2 : 90 mg/l   fso2 : 26 mg/l

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

**pack :** Bottle   **size :** 0   **closure :** Screwcap

- Veritas Wine Awards 2013 - Silver

- 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 2013

**in the cellar :** Grapes were fermented separately in Stainless steel tanks, old barriques and concrete eggs at temperatures ranging between 10 and 18 Degrees Celsius. Aromatic yeast strains add to the fruitiness of the freshly fermented wines. The Viognier was specifically barrel fermented.



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Stellenbosch

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