

Edgebaston Chardonnay 2013

This is the eighth vintage of Edgebaston Chardonnay. The wine includes grapes from a 30 year old vineyard with 3 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

winemaker : David Finlayson

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 4.5 g/l pH : 3.35 ta : 6.2 g/l va : 0.47 g/l

so2 : 89 mg/l fso2 : 22 mg/l

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

pack : Bottle size : 0 closure : Screwcap

Gold: Vitis Vinifera

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, Hutton.

about the harvest: Hand picked Chardonnay grapes, from 4 blocks with sugars from 22 Brix up to 25 brix to ensure a variety of flavours. barrel fermented with natural yeasts. 30% malolactic fermentation.

in the cellar : Barrel fermented with natural yeasts. 30% malolactic fermentation.

Wood Elevation

50 % New French Oak - Nevers, Allier ; Medium Toasted

30 % 2nd Fill French Oak - Medium Toasted

10 % 3rd Fill French Oak

10% Nomblot Egg



Edgebaston

Stellenbosch

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