

## Edgebaston The Berry Box White 2018

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Today we celebrate nature with this classic, yet contemporary wine blend, comprising three cultivars. Brimming with aromas and flavours of tropical fruits, including litchi, papaya and granadilla. Enjoy with good food and your favourite friends. This wine has been made in a style that will change and develop over time in the bottle. The 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 and Chenin Blanc support the acid with richness and stonefruit flavours that will become more prominent as the wine ages in bottle.

Enjoy with good food and your favourite friends.

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**variety :** Sauvignon Blanc | 52% Sauvignon Blanc, 20% Semillon, 19% Viognier, 9% Chenin Blanc

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

**winemaker :** David Finlayson

**wine of origin :** Stellenbosch

**analysis :** alc : 13.6 % vol   rs : 6.6 g/l   pH : 3.23   ta : 6.4 g/l   so2 : 94 mg/l   fso2 : 33 mg/l

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

**pack :** Bottle   **size :** 750ml   **closure :** Screwcap

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**The Berry Box White 2017**

-Gold: Gold Wine Awards

**The Berry Box White 2012**

-Silver: Veritas 2012

-88 points: Stephen Tanzer International Wine Cellar

**The Berry Box White 2011**

-Best Value Award 2012

**The Honey Pot 2010**

-87 points: Stephen Tanzer International Wine Cellar

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**ageing :** This wine has been made in a style that will change and develop over time in the bottle.

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

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

**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 and Chenin Blanc were specifically fermented in the concrete eggs.



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## Edgebaston Vineyard | David Finlayson Wines

Stellenbosch

083 263 4353

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