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Edgebaston Chardonnay 2017

This is the Tenth vintage of Edgebaston Chardonnay. The wine is made from 4 different vineyards. 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 aging 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 I David Finlayson Wines
winemaker : David Finlayson
wine of origin : Stellenbosch
analysis : **alc :** 13.50 % vol **rs :** 3.7 g/l **pH :** 3.32 **ta :** 5.8 g/l **va :** 0.39 g/l **so2 :** 92 mg/l **fso2 :** 19 mg/l
type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

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:

Early February to March 2017. Hand picked Chardonnay grapes, from 4 blocks with sugars from 22 Brix up to 25 brix to ensure a variety of flavours.

in the cellar :

Barrel fermented with natural yeasts. 30% malolactic fermentation.

Ten months in French Oak;

10 % New French Oak – Nevers, Allier; Medium Toasted
30 % 2nd Fill French Oak – Medium Toasted
30 % 3rd Fill French Oak
30 % 4th Fill French Oak

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Stellenbosch
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