

## Edgebaston Chardonnay 2018

This is the Eleventh 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 | David Finlayson Wines

**winemaker :** David Finlayson

**wine of origin :** Stellenbosch

**analysis :** alc : 14.20 % vol rs : 2.9 g/l pH : 3.4 ta : 5.8 g/l va : 0.5 g/l so2 : 80 mg/l fso2 : 32 mg/l

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

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

### Chardonnay 2018

-NWC National Wine Challenge - Top 100 SA Wines - Double Gold

### Chardonnay 2017

-Platter Guide 2018: 4 Star Platter

-90 points: Neal Martin August 29, 2018 - Vinous

### Chardonnay 2016

-93 points: Tim Atkin SA report

-Gold: Michelangelo Awards

-91 Points: Wine Magazine (Prescient Chardonnay Report)

### Chardonnay 2015

-Platter Guide 2017: 4 Star Platter

-2017 SAA Business Class listing

-89 points: Stephen Tanzer International Wine Cellar

-Gold: Gold Wine Awards

### Chardonnay 2014

-Gold: Vitis Vinifera

-90 points: Tim Atkin SA report

### Chardonnay 2013

-Platter Guide 2015: 4½ Star Platter

-91 Points: eRobert Parker

-89 points: Stephen Tanzer International Wine Cellar

-Gold: Veritas 2013

-Gold: Vitis Vinifera

Grand Gold: SAWi 2015

-Silver: International Wine Challenge 2015

### Chardonnay 2012

-Platter Guide 2014: 4 Star Platter

-88 points: Stephen Tanzer International Wine Cellar

### Chardonnay 2011

-Platter Guide 2013: 4 Star Platter

-90 points: Wine Spectator 2012

-Silver: Veritas 2012

-Commended at International Wine Challenge 2012

-Commended at Decanter World Wine Awards 2012

### Chardonnay 2010



-Platter Guide 2012: 4 Star Platter  
-Commended at International Wine Challenge 2011

**Chardonnay 2009**

-Platter Guide 2011: 4 Star Platter  
-Gold: Veritas 2010  
-90 points: Stephen Tanzer International Wine Cellar

**Chardonnay 2008**

-Platter Guide 2010: 4 Star Platter

**Chardonnay 2007**

-Platter Guide 2009: 4 Star Platter  
-90 points: Wine Spectator

**Chardonnay 2006**

-Platter Guide 2008: 4½ Star Platter  
-90 points: Wine Spectator  
-Silver medal: Swiss International Wine Awards

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**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.  
Harvest date: Early February to Mid February 2018

**in the cellar :**

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.

Ten months in French Oak

10% New French Oak - Nevers, Allier; Medium Toasted

45% 2<sup>nd</sup> Fill French Oak - Medium Toasted

45% 3<sup>rd</sup> Fill French Oak

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## Edgebaston Vineyard I David Finlayson Wines

Stellenbosch

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