

Edgebaston Cabernet Sauvignon 2017

Produced from three outstanding clones of Cabernet Sauvignon planted as "Mother Blocks" for the South African vineyard industry due to their suitability to the deep red clay soils on Edgebaston. Made to exude absolute purity of varietal character and as such display true Cabernet Sauvignon cassis and blackcurrent flavours. The wine has a fresh, minty herbaceousness backed by mocca vanilla oak. Firm structured tannins and a long finish on the palate show good ageing potential.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Edgebaston Vineyard | David Finlayson Wines

winemaker : David Finlayson

wine of origin : Stellenbosch

analysis : alc : 15.38 % vol rs : 2.9 g/l pH : 3.42 ta : 6.3 g/l va : 0.74 g/l so2 : 80 mg/l fso2 : 42 mg/l

type : Red **style** : Dry **body** : Full **taste** : Herbaceous

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

Cabernet Sauvignon 2017

-NWC National Wine Challenge - Top 100 SA Wines – Top 100 & Double
-Platinum

Cabernet Sauvignon 2016

-89 points: Neal Martin August 29, 2018 - Vinous

Cabernet Sauvignon 2014

-Platter Guide 2017: 4 Star Platter
-89 points: Stephen Tanzer International Wine Cellar
-90 points: eRobert Parker

Cabernet Sauvignon 2013

-Gold: Vitis Vinifera

Cabernet Sauvignon 2012

-Platter Guide 2015: 4 Star Platter
-88 points: eRobert Parker
-Gold: Vitis Vinifera
-Grand Gold: SAWi 2015
-Commended: International Wine Challenge 2015

Cabernet Sauvignon 2011

-Platter Guide 2014: 4 Star Platter
-89+points: Stephen Tanzer International Wine Cellar

Cabernet Sauvignon 2010

-Platter Guide 2013: 4 Star Platter
-Double Gold: Veritas 2012

Cabernet Sauvignon 2009

-Platter Guide 2012: 4 Star Platter
-International Wine Challenge 2012 - Bronze Medal

Cabernet Sauvignon 2008

-Platter Guide 2011: 4 Star Platter
-89+ points: Stephen Tanzer
-Selected as Top 100 SA wines
-Commended at International Wine Challenge 2011
-Gold: Mundus Vini Germany 2011

Cabernet Sauvignon 2007

-Platter Guide 2010: 4 Star Platter

Cabernet Sauvignon 2006

-Platter Guide 2009: 4 Star Platter



Made with more than a nod to the classic wines of the Medoc in the Bordeaux region, showing the period of time David Finlayson spent working at world renowned Chateau Margaux.

in the vineyard : Soil type: Malmesbury Shale on deep red clay

about the harvest: All grapes were hand picked.
Harvest date: Early March 2017

in the cellar :

All grapes were hand picked and fermented in Stainless Steel Tanks. A traditional punch down every 4 hours is used to extract the fine tannins and colour from the skins. Maturation took place in French oak barrels for 14 months.

20% New French Oak - Nevers, Allier; Medium Toasted

60% Second Fill 300L French Oak

20% Third Filled French Oak

Edgebaston Vineyard I David Finlayson Wines

Stellenbosch

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www.edgebaston.co.za