

Edgebaston David Finlayson GS Cabernet Sauvignon 2017

This Wine is made from one clone of Cabernet Sauvignon planted on Edgebaston. The wine displays Cabernet Sauvignon cassis and blackcurrant fruit on the nose as well as having a fresh minty, herbaceous ness backed by mocha vanilla. A broad midpalate and long lasting flavours of Boysenberry and hints of sweet Mulberry follow through to join with the fresh Vanilla and Nutmeg spice on the finish. Firm structured tannins and a long finish on the palate show great ageing potential.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Edgebaston Vineyard | David Finlayson Wines

winemaker : David Finlayson

wine of origin : Stellenbosch

analysis : alc : 15.34 % vol rs : 2.8 g/l pH : 3.49 ta : 5.8 g/l va : 0.70 g/l so2 : 53 mg/l fso2 : 17 mg/l

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

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

GS Cabernet Sauvignon 2016

-2022 Lufthansa First Class listing

GS Cabernet Sauvignon 2015

-92 points: Neal Martin August 29, 2018 - Vinous

GS Cabernet Sauvignon 2014

-93 points: eRobert Parker

-90 points: Tim Atkin SA report

GS Cabernet Sauvignon 2013

-93 points: Tim Atkin SA report

-91+ points: Stephen Tanzer International Wine Cellar

GS Cabernet Sauvignon 2012

-Platter Guide 2015: 4½ Star Platter

-89 points: eRobert Parker

-90 points: Stephen Tanzer International Wine Cellar

-Grand Gold: SAWI 2015

GS Cabernet Sauvignon 2011

-92+ points: Stephen Tanzer International Wine Cellar

GS Cabernet Sauvignon 2010

-Platter Guide 2013: 4½ Star Platter

-90+ points: Stephen Tanzer International Wine Cellar

GS Cabernet Sauvignon 2008

-Platter Guide 2012: 4½ Star Platter

-Commended at International Wine Challenge 2011

-93 points: Wine Enthusiast Magazine & Top 100 Cellar Selection

GS Cabernet Sauvignon 2007

-Platter Guide 2010: 4½ Star Platter

GS Cabernet Sauvignon 2006

-Platter Guide 2009: 4½ Star Platter

-91 points: Wine Spectator

GS Cabernet Sauvignon 2005

-Platter Guide 2009: 5 Star Platter

in the vineyard :

Soil Type: Malmesbury Shale on deep red clay.



about the harvest:

Harvest Date: Late March 2017.

All grapes were hand picked and fermented in Stainless Steel Tanks.

in the cellar :

Maturation: 100% New French Oak - Nevers, Allier, Medium Toasted. Maturation in new 300l French oak barrels for 18 months.

Only 4000 bottles produced.

Edgebaston Vineyard I David Finlayson Wines

Stellenbosch

083 263 4353

www.edgebaston.co.za