

David Finlayson GS Cabernet Sauvignon 2017

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.

variety : Cabernet Sauvignon | 90% Cabernet Sauvignon , 6% Petit Verdot , 4% Cabernet Franc

winery : Edgebaston Vineyard | David Finlayson Wines

winemaker : David Finlayson

wine of origin : Stellenbosch

analysis : alc : 14.05 % vol rs : 1.6 g/l pH : 3.46 ta : 6 g/l va : 0.57 g/l so2 : 74 mg/l fso2 : 21 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

ageing : Firm structured tannins and a long finish on the palate show good ageing potential.

in the vineyard :



Soil Type: Malmesbury Shale on deep red clay. Produced from four outstanding clones of Cabernet Sauvignon planted on different sites in the Stellenbosch area. 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.

about the harvest:

Harvest Date: Late March 2017.

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

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.

Wood Elevation: 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

083 263 4353

www.edgebaston.co.za