

David Finlayson Sauvignon Blanc 2020

The grapes were picked early in the mornings and kept cold on their journey to the winery where the utmost care was taken in the production process to maintain the wines fresh green character and racy acidity. Green apple, flinty and tropical fruit flavours on the nose flow through onto the palate where crisp, clean acidity is met by a creamy midpalate. A softer and rounder version of Sauvignon Blanc than most modern day examples with more than a nod to the French style of the Loire.

Ideal with seafood dishes and spicy summer salads.

variety : Sauvignon Blanc | 90% Sauvignon Blanc, 10% Semillon
winery : Edgebaston Vineyard I David Finlayson Wines
winemaker : David Finlayson
wine of origin : Stellenbosch
analysis : alc : 12.89 % vol rs : 3.4 g/l pH : 3.11 ta : 6 g/l va : 0.47 g/l so2 : 83 mg/l fso2 : 27 mg/l
type : White **style** : Dry **body** : Light **taste** : Fruity
pack : Bottle **size** : 750ml **closure** : Screwcap

Sauvignon Blanc 2018
-Gold: Gold Wine Awards
-Double Gold: Michelangelo Awards

Sauvignon Blanc 2010
-88 points: Stephen Tanzer International Wine Cellar
-Commended at International Wine Challenge 2011

Sauvignon Blanc 2008
-Platter Guide 2010: 4 Star Platter
-89 points: Wine Spectator

Sauvignon Blanc 2007
-Platter Guide 2009: 4 Star Platter

in the vineyard : Soil Type: Loam to red gravel soils

about the harvest:
Harvest date: February 2020.
All grapes were handpicked.

in the cellar :
All grapes were hand picked, pressed in a variety of methods including destemming-crushing and whole bunch and then fermented in batches in stainless steel tanks of 5000 litres. Cold fermentation with a variety of different yeasts was followed by 2 months' maturation on the lees. Regular stirring of the lees allowed a creamy texture to develop in the wine.



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Stellenbosch

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