

David Finlayson Sauvignon Blanc 2022

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 | David Finlayson Wines

winemaker : David Finlayson

wine of origin : Stellenbosch

analysis : alc : 13.2 % vol rs : 2.4 g/l pH : 3.2 ta : 5.9 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

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

about the harvest:

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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