

David Finlayson Sauvignon Blanc 2024

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 : 3.16 ta : 6.49 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity

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

2024 Gold Wine Awards - Gold

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

Aspect of vineyards: N-S

Ha planted: 10

Planting distance: 1.2x2.4m

Trellis system: Hedge

Irrigation: Drip

Altitude: 20-300m

Temperature: 7-33C

Rainfall: 600-700mm

about the harvest:

Harvest dates: February 2024

Average Production: 6t/ha

All grapes were hand picked.

in the cellar :

All grapes were 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. Fined with Vegan friendly products and filtered with crossflow before bottling under screwcap to ensure quality.



Edgebaston Vineyard | David Finlayson Wines

Stellenbosch

083 263 4353

www.edgebaston.co.za