

## David Finlayson Sauvignon Blanc 2025

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

2025 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](http://www.edgebaston.co.za)