



## Edgebaston Sauvignon Blanc 2009

main variety Sauvignon Blanc

vintage 2009

analysis alc: 14 | ph: 3.22 | rs: 6 | ta: 6.4 | va: 0.47 | ts02: 130 | fs02: 40

type White

producer Edgebaston Vineyard | David Finlayson Wines

style Dry

winemaker David Finlayson

taste Fruity

wine of Stellenbosch

body Medium

### tasting notes

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.

### blend information

90% Sauvignon Blanc, 10% Semillon

### food suggestions

Ideal with seafood dishes and spicy summer salads.

### about the harvest

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

### 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 6 months maturation on the lees. Regular stirring of the lees allowed a creamy texture to develop in the wine.