



Edgebaston G.S. Cabernet Sauvignon 2007

main variety Cabernet Sauvignon

vintage 2007

analysis alc: 14.4 | ph: 3.64 | rs: 2.1 | ta: 6.1 | va: 0.77 | ts02: 92 | fs02: 38

type Red

producer Edgebaston

style Dry

winemaker David Finlayson

taste Herbaceous

wine of origin Stellenbosch

body Huge

tasting notes

The wine displays Cabernet Sauvignon cassis and blackcurrent fruit on the nose as well as having a fresh minty, herbaceousness backed by mocca vanilla. A broad midpalate and long lasting flavours of Boysenberry and hints of sweet Mulberry follow through to join with the fresh Vanilla and Nutmeg spice on the finish.

ageing potential

Firm structured tannins and a long finish on the palate show great ageing potential.

blend information

100% Cabernet Sauvignon

in the vineyard

Malmesbury Shale on deep red clay.

about the harvest

All grapes were hand picked.

Harvest Date: Early March 2007

in the cellar

Fermented in Stainless Steel Tanks. Maturation in new 300 litre French oak barrels for 18 months

Wood Elevation:

100% New French Oak - Nevers, Allier; Medium Toasted