



## Edgebaston Cabernet Sauvignon 2008

main variety Cabernet Sauvignon

vintage 2008

analysis alc: 15.1 | ph: 3.5 | rs: 3.5 | ta: 6.0 | va: 0.63 | ts02: 88 | fs02: 28

type Red

producer Edgebaston

style Very Dry

winemaker David Finlayson

taste Herbaceous

wine of origin Stellenbosch

body Full

### tasting notes

Made to exude absolute purity of varietals character and as such display true Cabernet Sauvignon cassis and blackcurrant flavours. The wine has a fresh, minty herbaceousness backed by mocca vanilla oak. Firm structured tannins and a long finish on the palate show good ageing potential. Made with more than a nod to the classic wines of the Medoc in the Bordeaux region, showing the period of time David Finlayson spent working at world renowned Chateau Margaux.

### blend information

100% Cabernet Sauvignon

### in the vineyard

Soil type: Malmesbury Shale on deep red clay

Produced from two outstanding clones of Cabernet Sauvignon planted as "Mother Blocks" for the South African vineyard industry due to their suitability to the deep red clay soils on Edgebaston.

### about the harvest

Harvest date: Early March 2008

All grapes were hand picked.

### in the cellar

Fermented in stainless steel tanks. A traditional punch down every 4 hours is used to extract the fine tannins and colour from the skins. Maturation took place in new and 2nd fill, 300 litre French oak barrels for 18 months.

Wood Elevation: 70 % New French Oak - Nevers, Allier, Medium Toasted

Coopers: D&J, Boutes, Vicard, Naddalie