



Edgebaston The Berry Box White 2012

main variety Sauvignon Blanc

vintage 2012

analysis alc: 13.85 | ph: 3.32 | rs: 7.5 | ta: 6.00 | va: 0.4 | ts02: 90 | fs02: 30

type White

producer Edgebaston Vineyard | David Finlayson Wines

style Off Dry

winemaker David Finlayson

taste Fruity

wine of Stellenbosch

tasting notes

This wine has been made in a style that will change and develop over time in the bottle. The three varieties each lend their own character to the wine. The Semillon starts as a youthful, fresh green leafy flavours that will mature into honeyed, waxy flavours as the wine evolves. The Sauvignon Blanc adds a tropical fruit and green apple flavour with a zesty acidity. The Viognier supports the acid with richness and stonefruit flavours that will become more prominent as the wine ages in bottle.

blend information

79% Sauvignon Blanc, 13% Semillon, 8% Viognier

in the vineyard

Soil Type: Malmesbury Shale on deep red clay.

about the harvest

Hand picked grapes from three sites in Stellenbosch

Harvest Date: February 2012

in the cellar

Grapes were fermented separately in stainless steel tanks at temperatures ranging between 10 and 14° C. Aromatic yeast strains add to the fruitiness of the freshly fermented wines.