



## Edgebaston Cabernet Sauvignon 2012

main variety Cabernet Sauvignon

vintage 2012

analysis alc: 14.91 | ph: 3.65 | rs: 5.0 | ta: 6.0 | va: 0.73 | ts02: 97 | fs02: 27

type Red

producer Edgebaston

style Very Dry

winemaker David Finlayson

taste Herbaceous

wine of origin Stellenbosch

body Full

### tasting notes

Produced from three 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. Made to exude absolute purity of varietal character and as such display true Cabernet Sauvignon cassis and blackcurrant flavours. The wine has a fresh, minty herbaceousness backed by mocca vanilla oak.

### blend information

100% Cabernet Sauvignon

### in the vineyard

Soil type: Malmesbury Shale on deep red clay

### about the harvest

Harvest date: Late March 2012

All grapes were hand picked.

### in the cellar

All grapes were 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 70% new and 30% 2nd fill 300l French oak barrels for 18 months.

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

Coopers: D&J, Mercury