



Edgebaston The Berry Box White 2016

main variety Sauvignon Blanc

vintage 2016

analysis alc: 13.5 | ph: 3.36 | rs: 7.7 | ta: 6.3 | ts02: 118 | fs02: 38

type White

producer Edgebaston

style Off Dry

winemaker David Finlayson

taste Fruity

wine of origin Stellenbosch

tasting notes

Today we celebrate nature with this classic, yet contemporary wine blend, comprising three cultivars. Brimming with aromas and flavours of tropical fruits, including litchi, papaya and granadilla. Enjoy with good food and your favourite friends. This wine has been made in a style that will change and develop over time in the bottle. The 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.

ageing potential

This wine has been made in a style that will change and develop over time in the bottle.

blend information

71% Sauvignon Blanc, 18% Semillon, 11% Viognier

food suggestions

Enjoy with good food and your favourite friends.

in the vineyard

Soil Type: Malmesbury Shale on deep red clay.

about the harvest

Hand picked grapes from three sites in Stellenbosch

in the cellar

Grapes were fermented separately in Stainless steel tanks, old barriques and concrete eggs at temperatures ranging between 10 and 18 Degrees Celsius. Aromatic yeast strains add to the fruitiness of the freshly fermented wines. The Viognier was specifically fermented in the concrete eggs.